

Elegant and Easy Cherry Pie Squares

Submitted by Laurelle Dalton



! ¾ c. sugar

1 c. butter or marg.

1 tsp vanilla

1 ½ tsp baking powder

4 eggs

3 c. flour

1 can pie filling

**Blend sugar and butter. Add eggs and vanilla
Then dry ingredients. Grease 9x13 pan. Spread
Half of batter in pan, spread pie filling on top.
Dot with remaining dough. Bake at 350 degrees
For 35-45 minutes. Cool , serve with Cool Whip.**

Shredded Apple Bread

Submitted by Laurelle Dalton

½ c. butter or marg.

1 c. sugar

2 eggs

1 tsp vanilla

3 c. shredded apples

2 c. flour

½ tsp salt

1 tsp baking soda

1 tsp cinnamon

½ c. chopped nuts

**Cream butter and sugar. Beat in eggs & vanilla.
Stir in dry ingredients. Mix in apples& nuts
Put into 2 7x3 loaf pans. Bake at 350 degrees
for 45-55 minutes.**

"I'm not fat....I just believe in Food Storage"

Peach or apple Crisp

Peaches or apples

Top with:

$\frac{1}{4}$ t. nutmeg

$\frac{1}{4}$ t. cinnamon

$\frac{1}{3}$ c. sifted flour

1 c. quick oats uncooked

$\frac{1}{2}$ c. brown sugar

$\frac{1}{3}$ c. melted oleo

Place fruit in bakind dish. Sprinkle with nurmeg and cinnamon. Combine remaining ingredients. Mix until crumbly. Sprinkle mixture over fruit. Bake 375 for about 30 min.

RICE PUDDING

To cooked rice add

1 c. sugar

1 can evaporated milk

1 t. vanilla

$\frac{1}{2}$ t. nutmeg

$\frac{1}{2}$ t. cinnamon

Cook until thickened.

Shaum-Tarts (From Evelyn McMullin - Homespun)

Whip 1 cup egg whites until stiff and gradually add 2 cups white sugar and $\frac{1}{4}$ tsp Cream of Tartar.

Put in greased pie tin (This makes about 2 large pie tins).

Bake at 300 for 15 minutes and 250 for 45 minutes. (Watch closely, so it won't burn).

When cool, pick off top in several pieces, (When ready to serve). Put on whip cream (hot too sweet), and fruit (not too sweet). Then put back on pieces of mirangue.

- Can use fresh peaches, strawberries, rasberries, etc.

APPLE CRUNCH

Peel, slice 5 apples

Mix $\frac{1}{2}$ c. sugar $\frac{1}{2}$ c. flour together, put over apples

Slice thin 1 cube of margarine and put on top of sugar mix
Cook.

Add cinnamon & nuts & cook 10 min more.

CRISP

(Linda Naps)

FRUIT DESSERT APPLE-CHERRY

1 can pie filling either apple or cherry

1 can crushed pineapple

Sprinkle top with 1 pkg. cake mix either white
or yellow

Put on 1 cube margarine cut up in small pieces

Nuts (Optional)

Bake 350° for 1 hr. until top crunchy.

COBBLER FOR BOTTLED FRUITS

Crisp

1 c. Bisquick

$\frac{1}{3}$ c. sugar (brown sugar can be used)

$\frac{1}{2}$ t. cinnamon (or nutmeg)

pinch salt

$\frac{1}{4}$ c. margarine (melted)

Mix ingredients with hands and sprinkle
mixture over 1 qt. drained, mashed fruit.
Bake at 400° for 25 min.

APPLE CRISP

- 2 CANS APPLE PIE FILLING
- 2 c. Oatmeal
- $\frac{1}{2}$ c. brown sugar
- $\frac{1}{2}$ c. white sugar
- 1 t. cinnamon
- $\frac{1}{2}$ c. melted butter
- 1 T. flour

Mix above ingredients and put on top of pie filling. Bake 350 about 30 min.

PINK CLOUD DESSERT (by Connie Peine)

- 1 large can crushed pineapple
- 1 reg. size can cherry pie filling
- 1 can sweetened condensed milk
- 1 12 oz. container cool whip

Drain pineapple, mix all ingredients

- 10 double graham crackers
- $\frac{3}{4}$ cup chopped pecans
- $\frac{1}{2}$ cube butter or margarine

Make graham cracker crust by rolling crackers till fine, melting butter, add all together. Press into pan. Pour cherry mixture over top. Let chill until firm. Cut and serve

BAKED FRUIT COCKTAIL DESSERT

double recipe

- 2 C FRUIT COCKTAIL (12oz can)
- 1 EGG BEATEN SLIGHTLY

- MIX WITH FRUIT:
- 1 TSP. SALT
 - 1 TSP. CINNAMON
 - 1 TSP. NUTMEG
 - $\frac{1}{2}$ TSP. CLOVES

- MIX TOGETHER:
- 1- $\frac{1}{4}$ C FLOUR
 - 1 TSP. SODA
 - $\frac{3}{4}$ C SUGAR

FOLD DRY INGREDIENTS INTO FRUIT & EGG, POUR IN GREASED PAN. SPRINKLE WITH BROWN SUGAR & CHOPPED NUTS. BAKE 350 30-40 MIN. SERVE WITH WHIPPED CREAM.

Apple-Pecan Crisp

Submitted by Mary Wood

2 cans Pie Filling (apple, cherry etc.)
1 lemon 1 tsp. cinnamon
1 Yellow cake mix 1 c. chopped pecans
1 cube butter

Spoon pie filling into an ungreased 13x9 pan. Grate rind from lemon and sprinkle over filling. Juice lemon and drizzle over top. Sprinkle with ½ of cinnamon. Pour cake mix evenly over pan. Sprinkle rest of cinnamon and then pecans over the top. Drizzle melted butter over mixture. Bake in 350° oven 55 minutes. Serve with scoop of vanilla ice cream. " Company good!!!!"

Neiman-Marcus \$250.00 Cookies

Submitted by Mary Wood

2 c. butter	2 c. sugar
2 c. brown sugar	4 eggs
4 c. flour	5 c. oatmeal
2 tsp. vanilla	1 tsp. salt
2 tsp. baking soda	2 tsp. soda
4 oz. Choc. Chips	3 c. chopped nuts
1 8 oz. Hersey Bar (grated)	



Cream the butter and sugars. Add eggs & vanilla Mix together with flour, oatmeal, salt, baking powder and soda. Add Chocolate Chips, Hersey Bar and nuts. Roll into balls and bake at 375° for 8 mins.

"Grandma's are for hugs and cookies"

APPLES & SWEET POTATOES

Apple and Sweet Potato Casserole (Carol Gleave)

4 C. sweet potatoes, sliced

2 C. sliced apples

$\frac{3}{4}$ C. maple syrup

$\frac{1}{4}$ melted butter

1 tsp. Salt

Place potato Slices in greased 12x8x2 baking dish. Arrange apples on top. Combine syrup, butter and salt; pour over potatoes. Cover and bake at 350 F. for 45 min. Remove cover and bake until apples are tender, about 30 minutes\basto often. This may be made ahead of time and reheated. Add more syrup if desired.

Applesauce Cake

(Dana Napier)
Very Good

- 2 1/2 cups all-purpose flour or cake flour
- 2 cups sugar
- 1 1/2 teaspoons soda
- 1 1/2 teaspoons salt
- 1/4 teaspoon baking powder
- 3/4 teaspoon cinnamon
- 1/2 teaspoon cloves
- 1/2 teaspoon allspice
- 1 1/2 cups canned applesauce
- 1/2 cup water
- 1/2 cup shortening
- 1 cup raisins
- 1/2 cup finely chopped walnuts

Heat oven to 350° Grease and flour baking pan.
Measure all ingredients into large mixer bowl.
Blend 1/2 minute on low speed, scraping bowl constantly. Beat 3 minutes high speed, scraping bowl occasionally. Bake 55 minutes.

Seven Minute Burnt Sugar Frosting

- 2 unbeaten egg whites
- 1 1/4 cups sugar
- 1/4 cup water
- dash salt

4 Tablespoons burnt sugar syrup

Place all ingredients except vanilla in top of double boiler (don't place over boiling water) heat 1/2 minute at low speed on electric mixer to blend. Place over boiling water, but not touching water. Cook beating constantly, till softening.

2 1/2 cups all-purpose flour or cake flour
2 cups sugar
1 1/2 teaspoons soda
1 1/2 teaspoons salt
1/4 teaspoon baking powder
3/4 teaspoon cinnamon
1/2 teaspoon cloves
1/2 teaspoon allspice
1 1/2 cups canned applesauce
1/2 cup water
1/2 cup shortening
1 cup raisins
1/2 cup finely chopped walnuts

Heat oven to 350° Grease and flour baking pan.
Measure all ingredients into large mixer bowl.
Blend 1/2 minute on low speed, scraping bowl
constantly. Beat 3 minutes high speed, scraping
bowl occasionally. Bake 55 minutes.

Sweet Minute Burnt Sugar Fasting

2 yolkwater egg whites
1 1/4 cups sugar
1/4 cup water
dash salt

4 Tablespoons burnt sugar syrup

Place all ingredients except vanilla in top of
double boiler (don't place over boiling water) heat
1/2 minute at low speed on electric mixer to blend.
Place over boiling water, but not touching water.
Cook beating constantly, till frosting forms stiff
peaks about seven minutes. Add 1/2 tsp. vanilla.

In heavy skillet, melt $\frac{2}{3}$ cup granulated sugar;
stirring constantly. When a deep golden brown syrup,
remove from heat. Slowly add $\frac{2}{3}$ cup boiling water.
Cook and stir till all caramelized sugar dissolves. Boil
to reduce syrup to $\frac{1}{2}$ cup.

ROASTED CHICKEN (Hospital)

Bake Chicken $\frac{1}{2}$ hr.

Top with Barbecue Sauce (Cattleman Barbecue Sa
Shredded Cheese

Fresh cut up tomatoes

Onions ? (optional)

Bake $\frac{1}{2}$ hr. longer or until tender

DOUBLE CRISPY CHICKEN

7 c. Kellogs corn flakes, crushed to 1 $\frac{3}{4}$ c.

1 egg

1 c. milk

$\frac{1}{2}$ t. salt

1 c. flour

$\frac{1}{4}$ t. pepper

3 lb. chicken

3 T Margarine

Measure crushed flakes into shallow pan or bowl.
In small bowl beat egg & milk slightly. Add flour
salt & pepper. Mix until smooth. Dip chicken in
batter. Coat with crushed cereal. Place in single
layer, skin up in greased or foil lined pan.
Drizzle with melted margarine.

Bake 350 1 hr. Do not cover or turn.

BAKED CHICKEN

Dip seasoned chicken in sour cream, roll in
crushed Ritz crackers. Bake covered.
45 min.-1 hr.

MASHED POTATOES

Mash potatoes adding butter, cream cheese, &
sour cream.

Banana Cake

Submitted by Phyllis Leavitt

3 large bananas mashed

1 tsp baking soda

1 ½ c. sugar

2 eggs beaten

2 c. flour

¼ tsp. salt

½ c. nuts



Mash bananas with fork with soda. Mix and set aside. Combine sugar, oil and mix well. Add eggs one at a time, Beat after each. Mix in flour and salt and add to banana mixture. Add nuts and mix well. Bake at 350° 45-50 mins. (I use a tube pan) Serve warm or cold.

Fruit Cocktail Cake

Submitted by Phyllis Leavitt

2 c. flour

1 ½ c. sugar

2 tsp. soda

Mix all together including juice from cocktail.

Sprinkle on top

½ c. brown sugar

Bake at 350° for 45 minutes.

2 eggs

1- 3 oz, can fruit cocktail

½ tsp. salt

½ c. pecana

Icing

1 cube butter or marg.

½ c. white sugar

Boil 2 minutes and Add

½ tsp. vanilla

Pour over hot cake as soon as you remove from oven.

2/3 c. canned milk

¼ c. brown sugar

1 c. coconut

“In each of us there is a thin person trying to get out.....but they can usually be sedated with a few pieces of Chocolate Cake”

SAUCE FOR MEAT BALLS

- 1 BOTTLE CHILI SAUCE
- 1 BOTTLE GRAPE JELLY

Mix together and warm up, & simmer ~~in~~ meat balls 10 min. in sauce (will thaw out).

BARBECUE SAUCE (ALICE FORSHA)

- 1/2 c. sugar
- 2 T. veg oil (or 1/4 c. if cooking it on the meat)
- 1/2 c. catsup
- 1/4 c. vinegar
- 2 T. lemon juice
- 2 ~~T.~~ minced onion (teaspoon)
- 2 t. paprika

Bring to boil. Serve either hot or cold.

SWISS STEAK (From Joyce)

Brown floured (+paprika, salt & Pepper) meat.

- 1/2 small bottle catsup
- 2 cups water
- sliced onion & green pepper.

Simmer until tender.

Joan Schmitz

Baked Beans (Rosalee Neilson)

Baked Beans (Rosalee Neilson)

- 1 lb. hamburger
- 2 onions
- 1 stick celery
- 1/2 bell pepper
- 1/2 lb bacon (optional)
- 1/2 t. garlic
- 1 t. dry mustard
- 2 T vinegar
- 1 T brown sugar
- 1 T worchestershire sauce
- 1 lg can pork & beans
- 1 small can tomato sauce

Cook first three ing. Add garlic sand and then the rest and put in saucepan and bake 45 min at 350°

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- 2 onions
- 1 LB HAMBURGER
- 1 STICK CELERY
- 1/2 BELL PEPPER
- 1/2 LB BACON (OPTIONAL)
- 1/2 t GARLIC
- 1 t DRY MUSTARD
- 2 T VINEGAR
- 1 T BROWN SUGAR
- 1 T WORCHESTERSHIRE SAUCE
- 1 LG CAN PORK & BEANS
- 1 SMALL CAN TOMATO SAUCE

Rosalee's Baked Beans

COOK FIRST THREE ING. AND GARLIC SALT AND THEN THE REST AND PUT IN 2 QUART SAUCEPAN AND IN OVEN FOR 45 MIN AT 350.

DUTCH OVEN BEANS

½ lb bacon	½ tsp prepared mustard
1 16-oz can pork & beans	1 TLB molasses
½ C brown sugar	2½ TLB hickory BBQ sauce
2 TLB minced onion	

Cook bacon in Dutch oven 'till crisp, then cut into bite-size pieces. Mix all ingredients. Cover and simmer for 30 minutes. Stir at least once. Make sure it doesn't cook too fast. *Yield: 8 to 12 servings. Add more beans and bacon for larger groups. For 20 to 24 servings, double it.*

Baked beans (From Erma)

½ cup green pepper
½ cup onions
½ cup celery

Sauté in bacon droppings and mix with
1 large can Pork and Beans, ½ cup catsup,
1 TB molasses, 1 TB brown sugar and 5 dr.
Tob. sauce.

Bake.

BAKED BEANS (Fina McEwen)

1 lb. hamburger
1 large can pork & beans
¼ c. chopped green pepper
½ c. chopped celery
½ c. chopped onions
8 oz. tomato sauce
½ c. water
1 T vinegar

1 t. dry mustard
3 T brown sugar

Sprinkle of garlic salt.

Brown Hamburger, drain, add peppers, celery, onion, cook until tender, Mix other ingredients
Bake 350 45 min.

3 BEAN CASSEROLE (Dixie)

- 1 lb. bacon (or 1/2 lb. already cooked bacon)
- 1 lb. hamburger
- 1 med. onion
- 1/2 c. catsup
- 1/2 c. brown sugar
- 1 T prepared mustard
- 1/3 c. vinegar
- 1 t. salt
- pepper

After frying bacon, pour off fat & brown hamburger, diced onion & other ingredients. Simmer 5 min, add bacon bits. Add 3 1 lb. can beans or can add up to different kinds of beans. Pork & beans, waxed beans, lima beans, green beans, kidney beans, navy beans, 40 min. 350° or just cook on stove and make quick.

Chili

Colleen Gardner

- 1 lb. hamburger
- 2 cans dark, red kidney beans, drained
- 1 15 oz. can ~~water~~ tomato sauce
- water
- salt, chili powder
- 1 T. sugar

Fry hamburger in large pot, drain grease. Add drained kidney beans, tomato sauce & water to desired consistency (1-2 cups). Add about 1 t. salt

BEAN CASSEROLE (Jolene Drake)

- 1/2 c. chopped onion
- 1 lb. hamburger
- 1/2 c. chopped celery
- dash of garlic salt
- fry together

- Add 2 T brown sugar
- 1 small can tomato sauce
- 1 t. mustard
- 1/2 t. thyme
- salt & pepper

1/2 t. worchestershire sauce
Simmer for 5 min. Add 1 large can pork & beans. Put in covered pan cook for 1 1/2 hrs. at 300°

1 T. chili powder (or less according to desired taste). Also add sugar.

Bring mixture just to boil.

BAKED BEANS (Tana)

2 qt. beans - soak overnight
Cook beans until cooked, cook until dry (no liquid)
Add salt & pepper
1 qt. tomato juice
(2 T. A 1 sauce)
2 T. Worcestershire sauce
3 T. catsup
3 T. mustard (wet)
1/3 lb. (1 c.) brown sugar
2 T. molasses
1 large onion cut fine
1/2 lb. butter
bacon strips

Bake 3 or (4) hrs. at 350° after adding ingredients.

Bean Cass. (Jesse W. Wake)

1/2 cup Chopped onion
1 lb Hamburger
1/2 cup Chopped celery
dash of garlic salt
fry together

(over)

BAKED BEANS

2 qt. beans - soak overnight
salt & pepper
1

Add 2 tablespoons of Brown Sugar
1 Can small Tomatoes sauce
1 teaspoon mustard
 $\frac{1}{2}$ " Thyme
Salt + Pepper.
 $\frac{1}{2}$ teaspoon Wor. Sauce
Simmer for 5 min.

1 large Can Pork + Beans
greased pan - Covered
Cook for $1\frac{1}{2}$ hours at 300°

Slush

3 PKG. BLACK Cherry
Kool-Aid
2 $\frac{1}{2}$ C. Sugar
3 C. Pineapple Juice
Fill with WATER TO MAKE
1 GAL

ROOT BEER (with dry ice)

5 gal. water
5 lb. sugar
5 lb. dry ice
1 bottle extract

Mix ingredients. Put in dry ice. Wait until quits smoking or fizzing.

XMAS SLUSH (Very Good) (Ruth Squires)

Raspberry sherbet
7 up

Mix in blender until frothy. Can add a little ice cream to hold thickness.

SLUSH

(Variation from original slush, but just as good) *Easier.*

- 3 c. sugar
- 3 c. water
- 2 cans (small) frozen lemonade
- 1 can (small) frozen orange juice
- 2 c. pineapple juice (canned)

Bring sugar and water to boil. Add frozen lemonade and orange juice. Cool. Add pineapple juice. Freeze. Mix with 7 up

LEMONADE & GRAPE SLUSH (Mrs. Schmutz)
(Childrens Friend)

- 1 small can frozen lemonade
- 1 can grape juice (frozen)

Mix lemonade using half of water called for (2 cans water-1 can lemonade). Freeze. Crush with potato masher- spoon into cups about 1/3 or 1/2 full, pour grape juice mixed as called for on can (1 can grape juice-2 cans water) over frozen lemonade mixture.

Serves 8

SLUSH (Linda Cottam)

- 2 small cans frozen lemonade
- 1 pkg (2 qt. size) Cherry (Pillsbury) pre-sweetened cool aid

Finish filling up 2 qt. container with water. Freeze. Thaw. Whip with whipper.

STRAWBERRY PUNCH

(Tina-hospital)

Raspberry

Very good

3 small pkg. strawberry Kool-aid

Use full amount of sugar required on package for two of kool-aid packages, 1/2 of the third package (sugar called for).

About 3/4 can (large) pineapple juice.

Add water to taste or make a gallon.

Freeze for slush.

CHRISTMAS DRINK (Roene Snow)

Bring to boil 2 c. water and 2 c. sugar

Add 1 large can frozen orange juice (more)

3/4 c. lemon juice (MCP)

1 T. almond extract

1 T. vanilla

juice off peaches (10 oz.)

1 qt. cold water

1 qt. apple cider

Red food coloring

Bring ingredients to boil, let stand (overnight) or make in morning and stand all day.

Serve warm, or add 7 up and ice and serve cold. Makes 1 gallon.

Orange

MINT JULIP (Ruth Squires)

1 small can frozen orange juice

1 small can water

1/2 c. sugar

1/2 c. milk

1/2 t. vanilla

1 tray ice cubes.

Mix in blender. fluffs way up. Very good.

1 small can frozen orange juice
1 can frozen lemonade
1 c. sugar
12 cans water
Drop almond extract
2-3 Cinnamon sticks--or red cinnamon candy
Heat and simmer for about an hour.

Serves 12.

creamy dreamy orange smoothie

Ingredients:

1 ripe banana
1 navel orange
2 cups orange juice
4 oz. **Great Value** FAT FREE Whipped Topping
(thawed)
1-1/2 cups ice

Directions:

Cut banana into pieces. Cut orange into quarters. Place all ingredients in blender and blend for 30 seconds.
Serve in tall chilled glass.

To each quart of tomato juice or juice blends add the following ingredients in the amounts listed:

2 teaspoons salt
 $\frac{1}{2}$ teaspoon grated onion
 $\frac{1}{2}$ teaspoon grated celery
 $\frac{1}{2}$ teaspoon prepared horseradish
 $1\frac{1}{2}$ tablespoons lemon juice
2 teaspoons worcestershire sauce
1 teaspoon onion juice

Adjust the consistency of your juice by the addition of water.
Add the ingredients above to the juice. Heat to a rolling boil.

Make a fruit smoothie.

It's easy to make, refreshing and filling.

1. For each serving, use $\frac{1}{2}$ cup frozen fruit (any kind).
2. Put in blender with $\frac{3}{4}$ cup milk, $\frac{1}{2}$ teaspoon vanilla and 1 teaspoon sugar.
3. Blend until frothy.
4. Serve immediately.



Pineapple (Carol Hume)

- 1 large can Pineapple juice
- 1 large can frozen orange juice
- 1 large can frozen blueberry
- 1 pkg. frozen strawberries
- Bananas (Sliced)
- 7 up

WASSIL (Sandy McMurrin)

- 1 gal cider
- 12 oz. frozen lemonaid
- 12 oz. frozen orange juice
- 1 c. brown sugar (light)
- 1 T. whole cloves
- 1 T whole allspice
- 1 t. nutmeg
- Cinnamon sticks (about 10 halves)

Simmer 20 minutes.

Wassle

2 cups powdered orange drink mix
3 oz. powdered lemonade mix
1/2 tsp. ground cloves
1 1/3 cups sugar or less
1 tsp. cinnamon

Mix well and place in container. 2 to 3 tsp. to 1 cup warm water.

---Sheryl Lee

Recipe Corner...

Wassail

2 1/4 C sugar	1 piece ginger
4 C water	4 C orange juice
2 cinnamon sticks	2 C lemon juice
8 allspice berries	10 cloves
2 qts apple cider or juice	

Combine sugar and water. Boil 5 minutes. Remove from heat and add cinnamon sticks, berries, cloves, ginger. Cover and let stand in warm place for 1 hour. Strain. Just before serving, add juices and bring quickly to a boil. Remove from heat and serve. 36 - 1/2 cup servings.

Wassle
6 cups apple cider or apple juice
1 cinnamon stick
1/4 tsp. nutmeg
1/4 cup honey
3 TB lemon juice
1 tsp. grated lemon peel
1 can (18 oz.) unsweetened pineapple juice
orange stars (below)

In large saucepan, heat cider and one cinnamon stick to boiling; reduce heat. Cover, simmer 5 minutes. Uncover, stir in remaining ingredients except orange stars and simmer 5 minutes longer. Serve in punch bowl. Float orange stars in bowl. Use cinnamon sticks as individual

SLUSH (Karna)

3 c. sugar
3 c. water
Boil 20 min. Cool.

Add juice of 6 lemons
Add Juice of 2 oranges
2 c. pineapple juice

Freeze in ice trays with marschino cherries, then mix up with 7 up or ginger ale.

PINEAPPLE SLUSH

(Serves 30)

1 qt. pineapple juice
Juice of 5 oranges
5 mashed bananas
Juice of 2 lemons
4 c. sugar
6 c. water

Boil sugar and water. Cool and add other ingredients. Color green. Freeze. When ready to serve, break into pieces, put into cups and pour 7-up or gingerale over it.

SLUSH (Tana)

4 c. sugar
8 c. water
Bring to boil. Add 2 pkg. lemon jello. Cool

Add large can pineapple juice
Juice of 6 oranges
Juice of 6 lemons
6 bananas mashed

Add to jello mixture. Freeze until slushy. Beat with electric beater. Return to freezer. Scoop out (fill glass almost full with mixture) Pour 7 up or ginger ale to fill glass.

MULLIED CIDER

2 quarts cider
2/3 cup brown sugar
1/4 tsp. salt
6 whole cloves
6 whole allspice
4 cinnamon sticks

Combine all ingredients in saucepan; place over low heat, bring to boiling point and simmer for about 5 minutes; strain. Serve hot in cups or earthenware mugs. Makes 10 to 12 servings.

ROOT BEER (Tana)

1/2 t. or 1 t. dry yeast in a gallon jug.
Put warm water, fill about 1/2 full.
Add 2 c. sugar
2 T. root beer extract
Stir, finish filling with warm water.

Screw lid tight, then unscrew 1/2 turn. Put on side.
Set for 24 hr. Cool in refrigerator. Keep in frig.
Can pour over cubes of ice.

Freeze bottle
Strawberry
Icy or sugar cake
Chest Beer
Snow Ball
Raspberry
Rainbow
Chocolate
Strawberry
Strawberry
Heavy white cake mix

SLUSH

- 3 C. Sugar
- 3 C. water
- 2 cans (small) frozen lemonade
- 1 can (small) frozen orange juice
- 2 C. pineapple juice (canned)

Bring sugar and water to boil. Add frozen lemonade and orange juice. Cool. Add pineapple juice. Freeze.

Mix with 7 up to serve.

SLUSH

- 1 large can frozen lemonade
- 1 small can frozen orange juice
- 1 small can frozen pineapple juice

Mix frozen juices together. Rinse cans out with water. Add approximately 1 large bottle 7 up (Safeway lemon-lime)

DUP
French tart
Strawberry Cheese cake
Tiramisu
Mint
Snow-Balls
Raspberry
Rainbow
Valentine
Strawberry
Strawberry
Using white mix?

Recipe: BLT Chicken & Pasta Salad by Marcy Dewitt

1/2 c mayo 1/3 c water 1 Tbs BBQ sauce 1.2 tsp white vinegar

3 c torn lettuce 1/4 tsp garlic pwd 1/4 black pepper

1 lb boneless, skinless chicken breast 8oz pasta twists

6 slices bacon 1/2 tsp dried chives 1 large

tomato chopped

put chicken in 6 qt pot cover w/water bring to boil, reduce heat to low simmer for 8-10 min. or until chicken is done.

Remove to cutting board cool, add enough water to poaching water to cook pasta, cook pasta till done. cook bacon and cut small pieces. Mix mayo, water, BBQ sauce, vinegar, chives, garlic pwd, pepper in large bowl mix until blended well. Add hot pasta to mixing bowl mix well, then add cut chicken, & bacon, mix well and eat.

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H.C.S.

HERMAN Carlyle

Stirling Carlyle

H.C.S.

51-P

1 egg

Union

10 mg

head

band

tail



WHOLEWHEAT BREAD (Erma Sandberg)

3 $\frac{1}{3}$ c. water
1pk dry yeast

Add:

1 T. oil
1 T. honey
1 T. molasses
1 T. salt
1 c. dry milk
6 to 6 $\frac{1}{2}$ c. whole wheat flour

1 c. *Guten flour*

Knead 10 minutes, put in tins. Let rise & bake.

make 2 small loaves

425° - 15 min.

375° - 30 min.

or 400° - 1 hr.

BANANA NUT BREAD (Relief Society Mag.)

1 c. sugar	1 tsp. soda
2 c. flour	1 tsp. vanilla
2 eggs	1 tsp. salt
1 c. mashed bananas	$\frac{1}{2}$ c. chopped nuts
4 tbsps. sour milk	$\frac{1}{2}$ c. shortening

Mix all together and bake in a greased loaf pan. Bake 1 hr. at 350°.

BANANA NUT BREAD

1/3 c. shortening
 $\frac{1}{2}$ c. sugar
2 eggs
1 $\frac{3}{4}$ c. flour
1 t. baking powder
 $\frac{1}{2}$ t. soda
 $\frac{1}{2}$ t. salt
1 c. bananas mashed
 $\frac{1}{2}$ c. nuts chopped

Cream shortening & sugar & add eggs & beat well. Sift dry ingredients & add to creamed mixture alternately with bananas. Blend well after each addition. Makes 1 loaf 9 x 5 x 3. Bake 350° - 40 min or until done.

2 cups warm water Place in warm bowl.
1 1/4 Teaspoon yeast

3 cups Sifted Flour)
1 Teaspoon Brown Sugar) Stir in

*French
Rolls*

Beat until smooth and satiny
Stir in
2 more cups of sifted flour

Spread 1/4 Cup Flour in board
Knead dough until smooth, put in greased bowl, turn dough
over, cover with clean cloth.

Let rise in warm place until double in bulk.
Punch down and divide in half.

Make a roll out of one half...cut eggsize pieces off the
Form galls, folding edges up to look smooth.

Put on greased baking sheet Cut across top with scissors
Let rise until double in size.

Bake in preheated oven at 425° for 15 minutes. Take out
oven, brush with eggwhite and bake for 2 more minutes.

Banana Nut Loaf

1/3 cup shortening
1/2 cup sugar
2 eggs

1 3/4 c. sifted flour
2 Tsp. baking powder
1/2 Tsp. salt
1/4 Tsp. soda

1/2 c. broken walnuts

1 cup mashed ripe banana

Cream together shortening and sugar; add eggs and beat
well. Sift together dry ingredients; add to creamed
mixture alternately with banana, beating well after each
addition.. Stir in walnuts. Pour into a well-greased
8 1/2 x 4 1/2 x 2 1/2 inch loaf pan. Bake in moderate oven (350°)
about 1 hour or till done. Remove from pan; cool on rack

Old Fashioned Bread Pudding

Submitted by Iris H. Hathaway

6 cups milk	$\frac{3}{4}$ cups raisins
$\frac{1}{2}$ tsp. nutmeg	$\frac{1}{2}$ cup butter
6 large eggs, whisked	2 tsp. vanilla
1 $\frac{3}{4}$ cup sugar	5 cups hardened
2 tsp. salt	bread cubes

Bring milk to just below a boil. Remove from stove and melt butter in the milk and cool.

Add sugar, salt, nutmeg and vanilla. Stir to dissolve sugar. Add whisked eggs and mix thoroughly. Add bread cubes and pour into 9x13 baking dish. Sprinkle raisins on top and press down with spoon. (do not mix raisins in)

Place this baking dish into a larger pan containing water.

Bake for 1 hour in a 350° in a pre-heated oven. Top with whipped cream, whipped topping, or ice cream.

Makes 16 servings.

"No man was ever shot for doing the dishes"

Happy Holiday Recipe

LUSCIOUS ROLLS - Louise Stirling

- 2 c. scalded milk
- 2 T. yeast in $\frac{2}{3}$ c. warm water
- 3 eggs, beaten
- 6 $\frac{1}{2}$ c. flour
- 3 T. sugar
- 1 t. salt

Mix and let stand 1 hour. Turn out on floured surface. Pat out to about 1" thick. Spread with shortening. Fold and pat out again. Do this a total of 4 times. Cut into strips and roll around finger. Dip in melted butter and put in muffin tins. Let rise about an hour. Bake 12-15 minutes at 375 degrees. Makes about 36 rolls.

Dinner Rolls Recipes (by Louise Stirling)

Very Very good

- 2 cups Milk, scalded
- 3 Eggs, beaten
- 3 TB. Sugar
- 2 pkgs Yeast dissolved in $\frac{2}{3}$ cup Warm Water
- 6 $\frac{1}{2}$ cup Flour
- 1 tsp. Salt

Mix and let stand one hour. Turn out on floured cloth. Roll or pat to about one inch thick. Spread with shortening. Fold and roll or pat out again. Do this four times. Cut in strips approx, 1" thick. Roll strips around finger, dip in melted margarine or butter and put in muffin tins that have been greased with margarine or shortening. Let rise about an hour. Bake 12 to 15 minutes at 375 degrees. Yields 36 rolls.

Rolls (Evelyn Whitman)

- 2 T Yeast
- 1 C Water
- 2 t. Sugar

mix together

mix

- 6 eggs, beaten
- 2 sq. Margarine
- 2 T. Salt

- 2 C Scalded Milk
- 1 C Sugar
- 8 C flour

Mix all ingredients well. Let set 2-3 hours. Make into rolls let rise and bake (350°)

MONKEY BREAD

LYN RUSSON

2 CUPS LUKEWARM WATER

1/2 CUP SUGAR

1 TABLESPOON SALT

ADD 1 PACKAGE DRY YEAST AND SET ASIDE 5-10 MINUTES

BEAT 2 EGGS SLIGHTLY AND ADD TO 1ST MIXTURE

SIFT 3 CUPS FLOUR AND BEAT WELL (WONDRA FLOUR IS EXCELLENT)

ADD 4 TABLESPOONS CRISCO OIL OR COOLED, MELTED SHORTENING

ADD 4 MORE CUPS FLOUR

KEEP STIRRING AND KNEADING IF NECESSARY UNTIL FLOUR IS ABSORBED

COVER WITH DAMP CLOTH OR GREASED LID AND LET RISE 2 HR. OR DOUBLE IN BULK

PUNCH DOWN AND LET RISE AGAIN IF TIME PERMITS

MELT 1 CUBE BUTTER OR MARGARINE IN RING MOLD

ROLL OUT DOUGH AND CUT WITH COOKIE CUTTER 2" IN DIAMETER

PUT 1 LAYER OF ROLLS, STANDING UPRIGHT LIKE A WHEEL IN RING MOLD

USE REMAINING DOUGH IN SMALLER RING MOLD USING 1/2 CUBE OF BUTTER

LET RISE 2-4 HOURS OR UNTIL DOUBLE IN BULK AND LIGHT TO THE TOUCH

BAKE AT 400 DEGREES F. (IF HOT OVEN SET AT 375 DEGREES)

WATCH AND REMOVE FROM OVEN WHEN BROWN (ABOUT 20 MINUTES)

LOOSEN BY RUNNING KNIFE ON OUTSIDE AND MIDDLE OF RING MOLD

INVERT AND SERVE ON ROUND TRAY OR PLATE (CAN POUR MELTED BUTTER

OVER TOP IF DESIRED. SERVE WITH JAM, JELLY OR HONEY BUTTER.

ROLLS

2 c. scalded milk

2 pkg. or 2 Tbs. yeast dissolved
in 2/3 c. warm water

3 beaten eggs

Mix well and let stand 1 hr. Turn out on floured cloth and roll to 1 in. thickness.

Spread with shortening (room temperature)

Fold in thirds and pat out again. Spread with shortening. Do this 4 times.

Cut into 1 or 1-1/4 in. strips. Roll around finger; dip into melted butter. Put into muffin tin. Let rise abt. 1 hr. Bake at 375° 12 or 15 min. Makes 36

3 Tbs. sugar

1 tsp salt

6 1/2 c. flour

CINNAMON ROLLS

4 c. milk-scalded and cooled to lukewarm

1 c. white sugar

1 c. shortening

3 eggs

1 lb. brown sugar

1/2 lb. butter

flour - 1 t. salt

2 level Tb dry yeast

Mix milk, yeast and enough flour for a sponge-let it rise 20 minutes.

Cream white sugar, shortening-add eggs and beat one minute then pour into sponge and beat with beater about one minute

Add just enough flour so the mixture can be kneaded-knead well and put aside to rise-about 30 minutes. When dough is

Lucky Clovers

Mold dough into a roll about nine inches long. Cut each roll into nine equal pieces. Shape each piece into a smooth ball. Put one ball into each section of an oiled muffin tin. Cover and let rise about 15 minutes.

Use your kitchen shears and cut each ball in half from the top down nearly to the bottom of the dough. Then cut in quarters. Brush the cut surfaces lightly with melted fat. Cover with a thin damp cloth. Let rise until doubled in bulk. Bake at 375°F. for 20 to 25 minutes.

BATTER ROLLS

3/4 C milk	1/2 C warm water
1/4 C sugar	2 packages yeast
1 tsp. salt	1 egg
1/4 C (1/2 stick) margarine	3 1/2 C flour (about)

Scald milk, stir in sugar, salt and margarine, cool to lukewarm. Measure warm water into large warm bowl. Sprinkle in yeast, stir until dissolved. Add lukewarm milk mixture, egg and 2 C flour, beat until smooth. Stir in enough remaining flour to make soft dough. Cover, let rise in warm place, free from draft, until doubled in bulk, about 30 minutes. Punch down and shape into 2 dozen rolls. Place on greased baking sheet, cake pans or muffin cups. Cover, let rise in a warm place, free from draft, until doubled in bulk, about 30 minutes. Bake in hot oven (400°) about 15 minutes.

HOT ROLLS

2 c. scalded milk	3 TBS. sugar
2 pk. or 2 TBS. yeast dissolved	1 tsp. salt
in 2/3 c. warm water.	6 1/2 c. flour
3 beaten eggs	

Mix well and let stand 1 hr. Turn out on floured cloth and roll to 1 in. thickness.

Spread with shortening (room temperature)

Fold over in thirds and pat out again. Spread with shortening Do this 4 times.

Cut into 1 or 1 1/4 in. strips.

Roll around finger; dip into melted butter. Put into muffin

Let rise 1 hr. Bake at 375° 12 or 15 min. Makes 36

CHEESE STICKS

Cut crusts off bread; slice each piece into three, dip into melted butter and then into Parmesan cheese. Bake on baking sheet at 375° for 10-15 min.

Happy Holiday Recipe

LUSCIOUS ROLLS - Louise Stirling

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- 3 eggs, beaten
- 6 $\frac{1}{2}$ c. flour
- 3 T. sugar
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Dinner Rolls Recipes (by Louise Stirling)

Very Very good

- 2 cups Milk, scalded
- 2 pkgs Yeast dissolved in $\frac{2}{3}$ cup Warm Water
- 3 Eggs, beaten
- 6 $\frac{1}{2}$ cup Flour
- 3 TB. Sugar
- 1 tsp. Salt

Mix and let stand one hour. Turn out on floured cloth. Roll or pat to about one inch thick. Spread with shortening. Fold and roll or pat out again. Do this four times. Cut in strips approx, 1" thick. Roll strips around finger. Dip in melted margarine or butter and put in muffin tins that have been greased with margarine or shortening. Let rise about an hour. Bake 12 to 15 minutes at 375 degrees. Yields 36 rolls.

Rolls (Cecilia Whitman)

- 2 T Yeast
- 1 C Water
- 2 t. Sugar

mix together

mix

- 6 eggs, beaten
- 2 sq. Margarine
- 2 t. Salt

- 2 C Scalded Milk
- 1 C Sugar
- 8 C flour

Mix all ingredients well. Let set

(Carol)

BANANA NUT BREAD

1/2 c. SHORTENING (less)	2 c. flour
1 c. sugar	1 t. soda
2 eggs	1 t. salt
1 c. mashed bananas (3)	1 t. vanilla
4 T. sour milk	1/2 c. nuts 1c.

Bananas

Mix as for usual cake, bake in bread pan.

350 1 hr. Makes (3) loaves (small)
or 1 loaf-large

BREAD WHOLE WHEAT (Carol Whitmer/Barbara Lang)

2 T. yeast
 1/2 t. sugar
 1/2 c. hot water

Put in bowl--don't stir.

Mix 2/3 c. honey or 1/3 c. sorghum (2 eggs)
 2/3 c. oil
 2 T salt
 5 c. hot water
 7 c. whole wheat flour (quid 5c wheat)
 Add above mixture to yeast mixture.
 Add 6-7 c. more flour (1 c. of this to be white) To Hand
 4 loaves 350° 35-40 min.

(Carol Stelling)

MUFFINS

1 egg	2 c. flour
1/4 c. oil	1 T baking powder
1 c. milk	1 t. salt
	1/4 c. sugar

Bake 400° 20-25 min.

Mix liquids, mix dry ingredients. Add liquids to dry ingredients (all at once). Stir about 20 times. Should be lumpy, not smooth.

WHITE BREAD (Joan Schmutz for bread
maker)

$1\frac{1}{2}$ t. yeast, ~~$1\frac{1}{2}$ T. buttermilk powder~~
 $1\frac{1}{2}$ T. buttermilk powder (optional)
2 c. flower (maybe more)
 $\frac{2}{3}$ t. salt
 $1\frac{1}{2}$ T sugar
 $\frac{2}{3}$ eggs (2 oz.)
 $2\frac{1}{2}$ T margarine (cut in pieces)
 $\frac{2}{3}$ c. water

90 Minute Bread

2 c. warm water 2 T. oil
2 T. yeast 2 t. salt
4 T. sugar $4\frac{1}{2}$ c. flour

Dissolve yeast in warm water. Add
sugar, oil, salt, flour. Knead a few
minutes. Dough is soft & sticky.
Spray pans. Shape into 2 loaves.
Put in pans - let rise 20 min.
Bake 400° 30 min.

BREAD

(Louise Sterling)

2 7 c. warm water
4 T yeast
2 eggs
18 cups flour

9 T. sugar
3 T salt
6 T. oil

Put everything in except flour. Put in 8-10 cups
flour and mix well. Add the rest of the flour, couple
cups at a time. Let rise till double about an hour.
Cut into five loaves and knead, let rise till rounded
over pan about an hour. Bake for 45 minutes at 350° .

until double in bulk . Turn on floured board and knead light. ~~Dunkin~~ Divide dough in half and roll each piece to a 12" circle. Spread surface with fat, then cut pie fashion into 16 pieces. Roll each piece from wide end to narrow, oil outside lightly and place rolls at least 2 1/2" apart on oiled cookie sheet. When very light, bake in moderate oven 20 minutes. Makes 32 rolls.

Roll quite thin.

[Use Real Butter]
cut with Pizza Cutter

2 beaten eggs
3/4 c. buttermilk
1/2 c. chopped nuts
1/2 c. raisins
(add to above)

Mix all together. Pour in pan 9 1/2 x 13 about 3/4" deep. Sprinkle with flour sugar mixture that was saved. Bake 20 min. 400° or until light brown. Serve hot.

Let rise. Place in greased loaf pans. Rise until doubled. Bake 275° 50 min. 2 loaves.

MARSHMALLOW MAGIC MUFFINS

1 recipe roll dough: (or use mix)

3 1/2 c. flour

1 pkg yeast - dissolve in 1/4 c. water

1 c. milk

1/4 c. sugar

1/4 c. shortening

1 T salt

1 egg

Dissolve the sugar, shortening and salt into the warm milk. Add yeast (Directions over page)

(Makes 50)

CINNAMON ROLLS

(Basic recipe--Mrs. Smiley - hospital)

Scald 1 qt. milk & 1 lb. butter

When cool add:

1 1/2 C. sugar

1 1/2 T yeast

1/2 T mace

1/2 T vanilla

2 T salt

6 eggs

13 c. flour (over)

Here's what's cookin': *Bread*

Recipe from the kitchen of: *Linda*

1 c. water

3 pkg. yeast

1/2 c. honey

dissolve yeast, add honey

add 2 C. warm water

work in 4 C. whole wheat

flour. Add 2 T. salt, 1/2 c. oil

or melted shortening. work in

4 C. white flour. Knead well, let rise

until double, punch down (over) Serves: 3 loaves



Chives

Dissolve the sugar, shortening and salt in the warmed milk. Add yeast mixture, egg and gradually mix in flour. Knead mixture for several minutes. Let rise one time. Roll dough 1/4" thin and cut into circles with a large cutter (about 4" across). Place a large marshmallow in each circle and seal dough around it. Dip in melted butter about 3/4 c. and then in a mixture of sugar and cinnamon. Put into buttered muffin pans. Let rise a second time and bake at 350° for 20-25 minutes.

NAME _____

ROOM NO. _____

ADDRESS _____

AGE _____

93165-1273-5M - P. R. CO., BERWYN, ILLINOIS

ADMITTED	DISCHARGED	DOCTOR	HOSP. NO.
Let rise. Roll out. Spread with butter, cinnamon sugar nuts, raisins. Cut. When get on pan butter tops before baking.			

*let rise 2nd time. Form into leaves
let rise. Bake 350° 1 hour.*

Dad's Goopy Caramel Rolls

- 1 package RhodesTM cinnamon rolls
or 2 packages Rhodes AnyTime!TM cinnamon rolls*
- 3/4 cup brown sugar
- 1/2 cup whipping cream
- 1/4 cup chopped pecans

In a saucepan, combine brown sugar and cream. Heat until sugar dissolves. Pour into a 9 x 13-inch baking pan sprayed with non-stick cooking spray. Sprinkle pecans over top. Place cinnamon rolls on pecans and cover with sprayed plastic wrap.

Let rolls rise until double in size. Remove wrap and bake at 350°F for 15-20 minutes. Remove from oven and immediately invert onto a serving platter. Serve warm.

* If using AnyTime! rolls, remove rolls from pans. Divide caramel mixture evenly between two pans. Sprinkle pecans over top. Place cinnamon rolls on pecans. Let rise 30 minutes. Bake at 350°F 30-35 minutes. Remove from oven and immediately invert onto a serving platter.

Out of bread crumbs? You can use many kinds of dry cereals as crumbs if you put them through a blender or food processor. They're excellent in meat loaf and hamburger. They're also good added to yeast bread dough.

To keep dinner rolls piping hot, wrap a hot ceramic tile in a napkin, and place it in the bottom of the serving basket. Be sure to place the basket on a trivet to protect the table.

Stale rolls can be revived if you spray them lightly with cold water, place them in a paper bag or wrap in foil, and warm in a 375° F oven for about 5 minutes.

Lunchbox sandwiches won't get soggy if you spread the mayonnaise and other moist condiments between the meat or cheese and lettuce layers instead of directly on the bread. Another trick: wrap lettuce, tomato slices, and pickles separately and add them to sandwiches just before eating.

BRAN MUFFINS

In bowl combine :

- ✓ 5 teaspoons soda
- ✓ 2 cups boiling water
- ✓ 1 quart buttermilk

In a second bowl:

- ✓ 2 cups all bran
- ✓ 3 cups bran flakes
- ✓ 5 cups flour

In the third bowl (biggest bowl):

- ✓ 1 cup shortening
- ✓ 2 cups sugar
- ✓ 4 eggs
- ✓ 1 teaspoon salt

Alternate mixing bowl I and II into III. Spoon into greased or papered muffin tins. Bake at 400 degrees for 20 minutes. This makes lots of batter and will keep in covered bowl for 2-4 weeks refrigerated. Makes approximately 45 muffins. Nuts, dates or

(Sandra Howard)

BASIC WHOLE WHEAT BREAD
(Three 2-lb. or four 1 $\frac{1}{2}$ -lb. loaves)

5 cups milk (fresh, diluted canned, or powdered; water or potato water may also be used.)
2 pkgs, dry yeast dissolved in 1 cup warm water
1/2 cup oil or melted shortening
1/2 cup raw sugar or honey or molasses
2 Tbsp. salt
11 to 12 cups unsifted whole wheat flour

Mix together in 6-qt. pan liquid, softened yeast, oil, sugar and salt. Add flour gradually and mix well. This dough should be more moist than ordinary bread dough. Let rest 10-15 minutes. ~~Turn out on floured canvas-covered board~~ Knead for 10 minutes. Cover with foil or dampened towel and refrigerate immediately. Kneading can be done before or after refrigeration. Refrigerate 3 to 24 hours, depending on your time schedule. If dough is to be refrigerated for only 3 hours, you will obtain better results by using lukewarm liquid. But if it is to be left overnight or up to 24 hours, use cool liquid so dough will not rise too much. Dough may still require punching down once or twice.

Remove from refrigerator and let stand about 30-60 minutes at room temperature. ~~or in~~ Knead 10 minutes if not previously done. Divide into 3 or 4 portions according to pan size. Mold loaves. Place in loaf pans, lightly greasing top surface. Let rise in warm place until almost double in bulk. Bake at 325 for 1 hour and 10 minutes to 1 hour and 20; or pre-heat oven to 450-425. Place bread in oven, reduce heat to 325 and bake for 1 hour.

Wheat White Bread

Sandra Howard

6 C scalded milk, or 6 C warm water & 2 C powdered milk
2 T salt
1 C raw sugar or 3/4 C honey
2 yeast cakes
3 T oil
6 C whole wheat flour - 4 $\frac{2}{3}$ C. Wheat
10 C white flour

Mix milk (cooled to warm temp.) salt, sugar, oil, and yeast. Dissolve yeast first in $\frac{1}{2}$ C warm water and 2 tsp. sugar. Add flour 3 C at a time and mix into liquid. When all flour has been added, knead ~~down and let set for $\frac{1}{2}$ hr. Knead down again and let set for~~ for about 4 or 10 min. Cover and let rise for about 1 $\frac{1}{2}$ to 2 hrs. Knead down and let set for $\frac{1}{2}$ hr. Knead down again and let set for 20 min. while preparing bread pans. Knead and shape into loaves and put into greased pans. Let rise in pans for 10 or 15 min. Bake for 15 min. at 400. Then turn down oven to 325 and bake for 45 min. more.

(Add the wheat first)

MORMON BREAD

- ✓ 3 eggs
- ✓ 2 cups sugar
- ✓ 1 1/2 cups oil
- ✓ 3 cups flour
- ✓ 1 teaspoon soda
- ✓ 1 teaspoon salt
- ✓ 3 teaspoons vanilla
- ✓ 3 teaspoons cinnamon
- ✓ 1 cup nuts (walnuts)
- ✓ 1 cup drained crushed pineapple
- ✓ 2 cups grated carrots

Combine well — eggs, sugar and oil. Add remaining ingredients. Stir. Bake at 300 degrees for 1 hour and 15 minutes. Makes 2 loaves. This is very moist and very yummy — great for the holidays.

REFRIGERATOR ROLLS (from the Cafeteria)

- | | |
|-----------------------|-----------------------|
| 2 pkgs dry yeast | 3/4 cup sugar |
| 2 1/2 cups warm water | 2 eggs well beaten |
| 3/4 cup salad oil | 7 to 7 1/2 cups flour |
| 2 1/2 tsp salt | |

Soften yeast in warm water. Add shortening, sugar, eggs, 4 cups flour, and salt. Stir, then beat until smooth — about one minute. Stir in remaining flour to form soft dough (dough will be sticky). Cover tightly and store in refrigerator over night or until needed. When ready to use, punch dough, pinch off what is needed. Dough will keep in frig for days (4-5). Makes yummy rolls.



Recipe: Orange Pecan Muffins

Ingredients: 2 cups biscuit mix, 1/4 cup sugar, 1 egg, 1/2 cup orange juice, 2 Tbs canola oil, 1/2 cup chopped pecans, 1/2 cup orange marmalade. Topping: 2 Tbs sugar, 2 tsp flour, 1/4 tsp cinnamon, dash nutmeg

Instructions: Combine biscuit mix & sugar. Combine egg, orange juice & oil and stir into dry ingredients. Fold in pecans & marmalade. Fill muffin cups with batter. Combine topping ingredients & sprinkle over batter. Bake at 400 degrees for 15-18 minutes.

Prep time: 15 minutes
Cook time: 15 minutes
Serves 12
Source: allrecipes.com

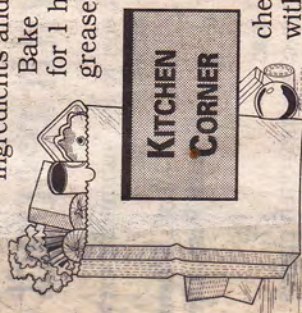
BANANA TEA BREAD

- ✓ 1 3/4 cup flour
- ✓ 2 teaspoons baking powder
- ✓ 1/4 teaspoon soda
- ✓ 1/2 teaspoon salt
- ✓ 1/3 cup shortening
- ✓ 2/3 cup sugar
- ✓ 2 eggs
- ✓ 1 cup mashed bananas (2 to 3, 3 works the best). Make sure they are good and ripe.

Cream shortening, sugar and eggs. Then stir in mashed bananas. Add remaining ingredients and stir.

Bake at 350 degrees for 1 hour using a well greased pan. This

makes 1 large bread pan or 2 smaller — if using large pan be sure to check for doneness with tooth pick in center of loaf (or butter knife). This is wonderful bread — also great for the holidays.



BANANA NUT BREAD

2 RIPE BANANAS

1/4 c. buttermilk (or 1/4 c. milk with 2 t. lemon juice)

1 1/2 c. flour

1 t. soda

1 stick butter

1/4 t. salt

2 eggs

1/8 t. cinnamon

3/4 c. brown sugar

1/8 t. nutmeg

1/2 t. vanilla

1 c. nuts

Mash bananas, mash in buttermilk. Beat butter, add brown sugar, add eggs & vanilla, add the

dry ingredients alternately with banana mixture.

Bake 350 1 hr. for large loaf.

KONA BANANA BREAD

*Mary
Hospital*

1/2 cup shortening

1 cup sugar

2 eggs

3/4 cup mashed ripe banana

1 1/4 cups sifted cake flour

3/4 teaspoon soda

1/2 teaspoon salt

Cream shortening & sugar until light. Add eggs one at a time, beating well after each. Stir in banana. Sift together dry ingredients; add to banana mixture. Mix till well blended.

Pour into a greased 9 x 9 x 2-inch pan. Bake in moderate oven (350°) 30 to 35 min. Cut in squares to serve.

FRENCH BREAD (Erma Sandberg)

In large bowl put 1 T shortening 1 T salt & 2 t. sugar. Add & cool to lukewarm 1 c. boiling water, 1 c cold water. Blend in 1 crushed yeast cake. Add gradually 6 c. flour. Blend well on floured board. Place in greased bowl. Rise 1 hour or until doubled in bulk. Shape in long narrow loaves, on cookie sheet. Rise until doubled in bulk or 1 hr. Brush with egg white slightly beaten. Put slashes in bread (diagonal). Bake 450 for 45 min. Can spread caraway seeds on top. Makes 2 loaves.

Can put in daubs of dough for buns.

→ And 350° for 45 min.

RAISIN-NUT-OAT BREAD

2½ cups all purpose flour	1½ cups milk
1 cup quick oats (uncooked)	2 eggs beaten
1 cup firmly packed brown sugar	1/3 cup veg. oil
1 tablespoon baking powder	1 cup raisins
1 tsp salt	1 cup chopped nuts
½ tsp cinnamon	1 tblsp. butter (melted)
½ tsp nutmeg	

Grease bottom only of 9 x 5 loaf pan. Combine flour, oats, ¾ cup sugar, bak. powder, salt & spices. Add combined milk, eggs & oil, mixing just until dry ingredients are moistened. Stir in raisins and ½ cup nuts. Spoon into prepared pan. Combine remaining sugar & nuts with butter, mixing till crumbly, spread evenly over batter.

Bake at 350° 1 hr. 15 min. and cool 10 min. before removing from pan. (Buttermilk instead of milk makes it higher)

WHITE BREAD (Erma Sandberg)

2 c. scalded milk
2 c. water
1/3 c. shortening
1/3 c. sugar
2 cake yeast
2 T salt
11 or 12 c. flour

Put sugar & warm water on yeast. Put shortening, sugar, & salt in hot milk. Cool. Add yeast. Pour into flour. Beat up & mix. Knead. Dump pan upside down on top of dough for 10 min. Knead again. Cover & rise 2 hr. Knead. Rise ½ hour. Put in tins. Raise until double. 325 45 min.

4 C. Warm Milk (If using powdered milk just use warm water)
(If using regular milk, scald and cool)

1/2 C. warm water

1/2 C. oil

3/4 C. honey

2 Tsp. Salt

2 Eggs

2 Tbl. Yeast

9 C. Whole Wheat Flour

(Use 7 C. wheat to grind)

Let raise twice and then put in tins.

Makes 4 loaves. Bake 350° for 60 minutes.

☆ Oatmeal Muffins

1 cup buttermilk or sour milk

1 cup rolled oats

1 egg, unbeaten

1/2 cup packed brown sugar

1 cup flour, stirred and measured

1/2 tsp salt

1 1/2 tsp baking powder

1/2 tsp soda

1/4 cup vegetable oil

raisins or dates (optional)

Pour buttermilk over oats. Let stand 5 minutes. Add egg and brown sugar to oats, mix well. Add sifted dry ingredients and oil; mix thoroughly. Spoon into 12 greased muffin tins or cupcake liners. Raisins or dates may be added, if desired. Bake at 400 degrees F for 15- 18 minutes or until done.

Hospital

	12 muffins	48 muffins	60 muffins
Margarine	6 Tb	2 C	2 1/2 C
Sugar	4 Tb	1 C	1 1/4 C
Egg	1	4	5
Flour	2 C	8 C	10 C
Salt	1/2 tsp	2 tsp	2 1/2 tsp
B. Powder	5 tsp	12 tsp	5 Tb + 1 tsp
Milk	1 C	4 C	5 C

Optional: Raisins, blueberries, nuts

Bake: 350° for 25 minutes

WHOLE WHEAT BREAD (Tana Sullivan)

4 C. warm milk (If use powdered milk just use warm water
(if use regular milk, scald & cool)

1/2 c. warm water

1/2 c. oil

3/4 C. honey

2 T. salt

2 eggs

2 T dry yeast

9 c. whole wheat flour

(Use 7 c. wheat to grind)

Makes 4 loaves. Bake 350° for 50 min.

Let raise twice and then put in tins.

CINNAMON ROLLS (Erma Sandberg)

7 C. flour

1 t. salt

8 T sugar

2 c. milk scalded

3 eggs

1 t. mace or nutmeg

5 T shortening

1 cake yeast

Put yeast in $\frac{1}{2}$ c. lukewarm water. Put sugar, salt, shortening, mace, in large bowl. Pour hot milk over. When lukewarm add eggs & yeast & beat. Add rest of flour & mix well. Let rise until doubled in bulk.. Divide dough in half.

(Dorie)

Rolls

2 yeast cakes

$\frac{1}{2}$ oil

$\frac{1}{2}$ C. sugar

3 eggs

1 C. Hot Water

$4\frac{1}{2}$ C. flour

Dissolve yeast in small amount of warm water. Mix $\frac{1}{2}$ C. sugar, $\frac{1}{2}$ C. oil + 1 C. Hot water. Beat eggs. Mix.

Bosh bread mixer - the kind Tana Sullivan has. Purchased from Karla Moss

and roll. Spread with melted butter & $\frac{1}{2}$ c. white sugar, $\frac{1}{2}$ c. brown sugar, cinnamon. Add nuts & raisins. Rise $\frac{1}{2}$ hour. Bake 450° . Frost while warm.

together. Let raise + make rolls. Let raise again + bake at 350° for 30 min.

BUTTER HORN ROLLS *Very good* (Jeri Sullivan)

1 c. milk	$\frac{1}{2}$ c. sugar
$\frac{1}{2}$ c. butter or cooking oil	3 eggs
1 yeast cake	$\frac{2}{3}$ t. salt
1 T. sugar	$3\frac{1}{2}$ to 4 c. flour

Crumble yeast cake, add the one tablespoon sugar and stir until it becomes liquid. Scald milk and cool to lukewarm. Beat eggs until light. Add $\frac{1}{2}$ c. sugar gradually to the eggs, beating all the time. Add salt. Mix fat (melted butter or oil) with milk and combine with egg and sugar mixture. Then mix dissolved yeast in thoroughly. Finally add the flour, beating as it is added and until ingredients are well blended. Do not make dough too stiff. Cover and let rise.

BISHOPS BREAD (Colleen Cookbook-Neb.)

$\frac{1}{2}$ c. shortening
2 $\frac{1}{4}$ c. flour
2 c. brown sugar (not packed)
Mix as for pie crust & save $\frac{3}{4}$ c. for topping.

2 t. baking powder
 $\frac{1}{2}$ t. soda
 $\frac{1}{2}$ t. salt
1 t. cinnamon
Add to above

(over)

WHOLE WHEAT BREAD (Erma Sandberg)

1 yeast cake
2 c warm water or scalded milk
2 T sugar
2 t. salt
3 c. white flour
 $\frac{1}{2}$ c. hot water
 $\frac{1}{2}$ c. brown sugar
3 T shortening
3 c whole wheat flour

Soften yeast in lukewarm water or milk. Add white sugar, salt, and white flour. Beat until smooth. Set in warm place until light and bubbly. Combine hot water with brown sugar & shortening & cool to lukewarm. Add to spoon. Add whole wheat flour & mix until smooth. Knead

DIP (Mrs. Larkin)

(use with carrot sticks, celery, cauliflower, etc.)

- 8 oz. sour cream
- 8 oz. mayonaise
- 1 T. minced onion
- 1 T parsley
- 1 T Dill weed
- 1 T(use less) Seasoning salt

CHEESE CAKE

Janet New

- 8 oz.
- 1 pkg. cream cheese
(whip this until light)
 - Add 1 c. sweetened (14 oz.) condensed milk
 - Add 1/3 c. lemon juice
 - 1 t. vanilla

Pour into crust. Set 3-4 hours. Add any kind of topping desire, strawberries, cherries, blue berries, etc.

QUICK CREAM PIE

Use Graham cracker crust or other baked crust
Mix 1 small pkg. vanilla pudding (Instant) as directed
Fold in 1/2 to 1-8oz.pkg. cool whip.

Add fruit: Peaches, Pineapple, Bananas, strawberries, cocoanut, etc. or put in bottom of crust.

Top with Kool whip.

FRENCH TORTE

1st layer- $\frac{3}{4}$ c. margarine, $1\frac{1}{2}$ c. flour
 $\frac{1}{2}$ c. chopped pecans, 1 t. vanilla
 Press in bottom of 9x12 pan and
 bake at 350° for 15 min. Cool.

2nd layer-1-8 oz. pkg. cream cheese (soft),
 $1\frac{1}{2}$ c. powdered sugar, 1 c. Cool
 Whip.

3rd layer-2 small pkgs. instant pudding--
 mixed as directed on pkg using
 $3\frac{1}{2}$ c. milk

4th layer- spread remaining cool whip (9 oz.)
 Sprinkle with slivered choc. or
 nuts.

FRENCH TORTE (Linda Christenson- hospital)

1st layer $\frac{3}{4}$ c. margarine, $1\frac{1}{2}$ c. flour, $1\frac{1}{2}$ c.
 chopped pecans, 1 t. vanilla. Press in bottom
 of 9x12 pan and bake at 350° for 15 min. Cool

2nd layer - 8 oz. pkg. cream cheese (soft), $1\frac{1}{2}$ c. powder
 sugar, 1 c. cool whip.

3rd layer - 2 small pkgs. instant pudding-mixed as directed
 on pkg using $3\frac{1}{2}$ c. milk.

4th layer - Spread remaining cool whip (9 oz) Sprinkle with
 slivered choc. or nuts.

For 3rd layer can use pistacho instant pudding, jello
 pie filling, or danish dessert & strawberries or cherries.

STRAWBERRY CHEESE CAKE

8 oz cream cheese
 big cool whip (9 oz)
 dab lemon juice

$\frac{1}{2}$ c. sugar

Blend and put in graham cracker shell or crust.

Topping: Danish Dessert and sliced fresh strawberries.

This will fill 2 pies.

STRAWBERRY CHEESE CAKE

Use a 9 x 13 pan

$\frac{1}{2}$ white cake mix prepared as directed
and poured into greased 9 x 13 dish. Cool.

Mix $\frac{1}{2}$ cup powdered sugar with 8 oz. cream cheese
Mix $\frac{1}{2}$ cup powdered sugar with 12 oz. cool whip
Then fold these two mixtures together.

Spread over cooled cake and put in the refrigerator.

Mix 1 package of Danish Dessert as directed on package
only using $1\frac{1}{2}$ cups water (instead of 2 cups). When
thickened and clear, add 1 small package of frozen
strawberries. Mix and pour over cream cheese filling
and return to refrigerator until ready to serve.

VALENTINE TARTS (Ruth Squires)

Make Danish pudding -strawberry

Add frozen strawberries

Whip up cream cheese with cool whip & powdered sugar,
mix in nuts into cream cheese.

In bottom of tarts put cream cheese mixture, just a small
dab. Then put in danish pudding & strawberry mix. Top
with cool whip.

Can buy small tart shells from Rocky Mountain. Have to buy
a case (72).

STRAWBERRY CHEESE CAKE (From Erma - June, 1975)

8 oz Cream Cheese

~~8 oz~~ big Cool Whip 9 oz }

dab lemon juice

$\frac{1}{2}$ cup sugar

Blend and put in graham
cracker shell.

Topping: Danish Dessert and sliced fresh strawberries.

(This will fill two (2) pies.
For Graham Cracker Crust - use
1 individual pkg. Graham Cracker
& 1 cube margarine for each pie)

CHOCOLATE CAKE (Arvena)

- 1 c. sugar
- $\frac{1}{2}$ c. shortening
- 2 eggs
- 1 t. vanilla

Whip these ingredients until creamy.

Add:

- 2 c. sifted flour
- 2 t. baking powder
- 1 t. soda
- $\frac{1}{2}$ t. salt
- 1 c. milk (1 T. vinegar in milk)
- $\frac{1}{4}$ c. cocoa
- $\frac{1}{4}$ t. red food coloring (dissolve cocoa and coloring in small amount of hot water)

Add ingredients and beat until smooth.

SPICE CAKE (Arvena)

- 1 c. sugar
- $\frac{1}{2}$ c. shortening
- 2 eggs
- 1 t. vanilla

Whip these ingredients until creamy. Add:

- 2 c. sifted flour
- 1 t. baking powder
- 1 t. soda
- $\frac{1}{4}$ t. salt
- $\frac{1}{4}$ t. cinnamon
- $\frac{1}{4}$ t. allspice
- $\frac{1}{4}$ t. nutmeg
- $\frac{1}{4}$ t. cloves
- 1 c. milk (with 1 T. vinegar added to milk)

Add these ingredients and beat together.

WHITE CAKE (Arvena)

- 1 c. sugar
- $\frac{1}{2}$ c. shortening
- 2 eggs
- 1 t. vanilla

Whip sugar, shortening, eggs, vanilla until creamy.

Add:

- 2 c. sifted flour
- 3 t. baking powder
- $\frac{1}{2}$ t. salt
- 1 c. milk

Add ingredients and beat together.

PUMPKIN SQUARES (Geraldine Stirling)

1 pkg. yellow cake mix - less 1 cup
 $\frac{1}{2}$ cup melted margarine
1 egg

Mix and spread over bottom of cake pan, push up side of pan part way.

MIX FILLING

1 large can pumpkin
 $\frac{1}{2}$ cup brown sugar
 $2\frac{1}{2}$ t. pumpkin pie spice
 $\frac{2}{3}$ cups Borden's condensed milk
2 eggs slightly beaten
dash salt

-(I use 1 can pumpkin pie mix and don't use pumpkin pie spice)
(I use $\frac{2}{3}$ cup canned milk and $\frac{2}{3}$ cup sugar instead of the condensed milk)

MIX

1 cup cake mix
 $\frac{1}{4}$ cup soft margarine (room temp.)
1 t. cinnamon
 $\frac{1}{4}$ cup white sugar

Sprinkle over and bake at 350 for 45-50 min. or until knife comes out clean.

CREAM CHEESE ICING

1 LB. SIFTED POWDERED SUGAR

$\frac{1}{2}$ STICK MARGARINE

8 OZ. PKG. CREAM CHEESE

Blend margarine with cream cheese, add 1 ^T vanilla, and powdered sugar, milk if needed. Mix until smooth and spread.

OLD BOTTLED FRUIT CAKE

2 C. SUGAR

$\frac{1}{2}$ C. OIL OR SHORTENING

2 EGGS

1 QUART OLD DARK FRUIT, BLENDED

4 C. FLOUR

1 t. NUTMEG

2 t. CINNAMON

$\frac{1}{2}$ t. CLOVES

$\frac{1}{2}$ t. SALT

4 t. SODA

MIX ALL TOGETHER AND ADD ANY OR ALL OF THE FOLLOWING INGREDIENTS:

2 C. CHOPPED NUTS

1 C. RAISINS

1 C. CHOC CHIPS (I DO NOT USE CHOC CHIPS)

BAKE AT 350 DEG. FOR 45 MINUTES AND FROST WITH CREAM CHEESE ICING OR WHITE ICING.

GINGERBREAD HOUSE

2 3/4 c. flour	1/2 tsp. salt	1 tsp. ginger
1 tsp. cinnamon	1/8 tsp. cloves	3 tsp. baking powder
1/3 c. brown sugar	2/3 c. molasses	1 egg
1/2 c. oil		

Chill overnight or 4 hours. Roll out on wax paper or cookie sheet. Cut out pattern, then bake at 300° for 20 to 30 min. Cool completely before handling. Stone cottage took 3 batches.

ROYAL ICING

3 egg whites (room temp. -very important) 4 cups powdered sugar
1 tsp. cream of tartar

Beat at high speed for 7 to 10 minutes. For fluffier icing add 1 tsp. white corn syrup to each cup of frosting. Frosting dries hard. Keep covered with damp towel.

HOMEMADE DOUGHNUTS (Relief Society Mag.)

2 pkgs. yeast (dry or compressed)	1 c. sugar
3 c. scalded milk, cooled	3 eggs beaten light
2 tsp. salt	2/3 c. cooking oil
	sifted flour to make a soft dough, about 8 c.

Mix together all ingredients except flour. Add enough flour to make dough easy to handle. Let rise until double in bulk. Roll to 1/2 inch and cut. Let rise about 30 min. and cook in deep fat until browned. Roll in granulated sugar or frost the doughnuts, as desired.

4-5 doz.

SOME CAUSES OF POOR QUALITY BREAD

Uneven Top Lumps and bulges - poor method of molding.

Crack on one side. Crack is only on one side of loaf. Temperature or from putting pans too close together so they circulate. Shell comes on side of loaf where temperature is low.

Shell Top. (When cut you find a large hole right under large gas bubble is left near top of bread when mold gets too dry before baking or if molded loaf gets too dry.)

Over Hang. Letting dough get too light or if oven is too hot bread is placed in it to start baking.

Deep Cracks. in both sides of top part of loaf. Usually that is too stiff or under-kneaded.

Thick crust: Dough under-kneaded or allowed to get too dry remold bread that has risen too long.)

Thick Cell Walls: Too little kneading or too short a rise or both.

Crumby Bread: Too much flour used so dough is not soft or risen too long.

GERMAN'S SWEET CHOCOLATE CAKE (Jessie)

1 bar (4oz) Baker's German's Sweet Chocolate
 $\frac{1}{2}$ c. boiling water
 1 c. butter or margarine
 2 c. sugar
 4 egg yolks, unbeaten
 1 t. vanilla
 $2\frac{1}{2}$ c. sifted flour $\frac{1}{2}$ t. salt
 1 t. baking soda
 1 c. buttermilk
 4 egg whites stiffly beaten

Melt chocolate in boiling water. Cool. Cream butter and sugar until fluffy. Add egg yolks, one at a time, and beat well after each. Add melted chocolate and vanilla. Mix well.

Sift together flour, salt and soda. Add alternately with buttermilk to chocolate mixture; beat well. Beat until smooth. Fold in whites. Bake in moderate oven 350° 30 to 40 min. (makes 3 layers)

COCONUT*PECAN FROSTING (Jessie)

(German chocolate cake)

Combine 1 c. evaporated milk, 1 c. sugar, 3 egg yolks $\frac{1}{2}$ c. butter or margarine, 1 t. vanilla. Cook and stir over med. heat until thickened, about 12 minutes. Add 1 $\frac{1}{3}$ c. Baker's Angel Flake Coconut and 1 c. chopped pecans. Beat until thick enough to spread. Makes 2 $\frac{1}{2}$ c.

1 $\frac{1}{2}$ times

$1\frac{1}{2}$ C. evap. milk

$1\frac{1}{2}$ C. sugar

3 eggs

$\frac{3}{4}$ c. margarine

$\frac{1}{2}$ t. vanilla

2 c. coconut

$1\frac{1}{2}$ c. nuts

CHOCOLATE BUTTERMILK CAKE (Erma Sandberg)

1 c. water
3 T. cocoa
2 cubes margarine---Stir all the time bring to a boil on stove
and cool to warm.

2 c. flour
2 c. sugar
1 t. salt
1 t. soda---Mix above ingredients together

2 beaten eggs
1 tsp vanilla
½ c. buttermilk---Mix together and add to above mixture

Then add first mixture to this & beat.
Pour in greased & floured cake pans and bake for 30 minutes
at 350° (or until done)

(Frosting recipe on back)

Polverones (Mexican Wedding Cakes)

1 c butter or margarine
1/2 c sifted powdered sugar
1 t vanilla
2 c flour
1/2 c chopped pecans
1/8 t salt
powdered sugar
pecan halves

(over)

TEXAS CAKE

(Erma)

2 sticks marg.
1 cup water
3 TB cocoa
2 cups flour
2 cups sugar
½ tsp salt
½ tsp baking soda
1 t cinnamon

2 eggs, beaten
½ cup sour cream or buttermilk
1 tsp vanilla.

Bring to boil marg., water &
cocoa, stirring to prevent lumps
Cool a little. Then pour this c
over flour, sugar, salt & soda

which have been sifted into large bowl. In another bowl
put eggs, sour cream & vanilla. Add to chocolate mixture
& mix well. Pour into greased & floured jelly roll pan
(11x17) & bake for 20 min. at 350. Ice while still warm.

ICING (Over)

Chocolate Frosting

6 T. milk

1 cube margarine

3 T. cocoa--Bring to boil and add to ingredients below

2½ c. powdered sugar

1 tsp vanilla

½ c. chopped nuts

(may add cream cheese if desire)

Pour over cake., when cool or pour over hot cake. Cool for about 8-10 minutes.

Cream butter and 1/2 c powdered sugar.

Add vanilla. In a separate bowl, combine

flour, slat, and pecans. Stir flour mixture

into butter mixture. Shape dough into 1"

balls. Place on ungreased cookie sheet.

Bake in a 350° oven for 20 to 25 minutes,

until lightly browned. Roll Warm cookies in

powdered sugar. Cool on rack. Roll in

sugar again, then top with pecans.

1 box pwd. sugar

1 tsp vanilla

1 stick marg.

1 cup chopped nuts

3 TB cocoa pwd.

6 TB milk

Bring marg., cocoa & milk to boil, stirring to prevent lumps. Remove from heat. Add pwd. sugar, vanilla & nuts. Mix well & spread over cake while still warm. Don't remove cake from pan before icing.

CHEESE CAKE (Joan Schmutz)

8 oz. cream cheese

1 1/2 c. milk

Beat cream cheese and milk together. Add 1 small pkg. instant lemon pudding mix. Put in graham cracker crust.

(Use the amount of milk the pudding mix calls for, may only be 1 3/4 c., use whatever the pudding mix calls for.)

Caramel Sauce (Caramel)

1/2 c. Butter

1 c. Brown sugar

2 T. Cornstarch

2 c. milk

1 T. Vanilla

Pinch Salt.

cook until boiling

FRUIT DIP

8 oz. cream cheese

8 oz. marshmallow cream

1 T jello

Beat. Can serve separate or as fruit dip.

GOLDEN CARROT CAKE

3 Cups flour 3 cups grated carrots
2 cups sugar 1 cup nuts
1½ cup cooking oil 1 (15½ oz) can crushed
1½ tsp. salt pineapple
4 eggs, beaten 2 tsp. soda
 2 tsp. cinnamon

Mix dry ingredients. Add oil, stir well.

Add eggs, mix. Add carrots, nuts, mix well.

Bake in greased pan 30 min. at 350°.

Reduce heat to 300° and bake 30 min. longer

ICING

1 box powdered sugar 1 cube margarine
1 tsp. vanilla 1 8 oz. cream cheese
 (room temperature)

Cream cheese & margarine together. Add
vanilla & sugar. Beat well.

CAKE (Very good made from cake mix, more like
homemade. - Erma Sandberg)

White Cake Mix

Mix as usual using milk instead of water, adding
2 T oil and vanilla & lemon ~~and~~ /or almond flavoring.

Use whole eggs.

For CHOCOLATE CAKE mix--use buttermilk instead of
water and vanilla & almond flavoring.

(Louise Stirling)

EVERYDAY CAKE

3½ c. flour
2¼ c. sugar
1½ t. salt
3 ¾ t. baking powder
¾ c. shortening
3 eggs
1½ c. milk
1½ t. vanilla

Bake at 350° 250 50 30 min.

TEXAS CAKE (DeLone)

(Dee Salinity)

- 2 sticks marg.
- 1 cup water
- 4 TB cocoa
- 2 cup flour
- 2 cup sugar
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ tsp baking soda

1 tsp cinnamon

- 2 eggs, beaten
- $\frac{1}{2}$ cup sour cream or buttermilk
- 1 tsp vanilla

Bring to boil, marg., water & cocoa, stirring to prevent lumps. Cool a little, then pour this over flour, sugar,

salt & soda which have been sifted into large bowl. In another bowl put eggs, sour cream & vanilla. Add to chocolate mixture & mix well. Pour into greased & floured jelly roll pan (11x17) & bake for 20 min. at 350. Ice while still warm.

ICING (over)

LEMMON CAKE (Erma) (Very good)

Swans Down lemmon flake cake mix
Follow recipe on box. Add $\frac{1}{2}$ c. oil (maybe less water).
1 pkg. instant lemon pudding.

Bake according to directions.

CARROT CAKE

- 3 egg yolks
- 1 c. wesson oil
- $1\frac{1}{2}$ c. sugar
- 3 t. hot water

Mix these ingredients good with mixmaster.

Then add: $1\frac{1}{4}$ c. flour

$\frac{1}{2}$ t. soda

1 t. baking powder

$\frac{1}{8}$ t. salt

$\frac{1}{2}$ t. nutmeg

$\frac{1}{2}$ t. cinnamon

1 c. shredded carrots

1 c. nuts

Fold in stiffly beaten egg whites (3) Bake
350 1 hr.

1 box pwd. sugar
1 tsp vanilla
1 stick marg.

1 cup cho. nuts
4 TB Cocoa
6 TB milk

Bring marg. cocoa & milk to boil, stirring to prevent lumps. Remove from heat. Add pwd sugar, vanilla & nuts. Mix well & spread over cake while still warm. Don't remove cake from pan before icing.

ICING FOR CARROT CAKE

4 oz. cream cheese
 $\frac{1}{2}$ stick margarine (let these sit until soft)
1 t. vanilla
 $\frac{1}{2}$ lb (2 c.) powdered sugar
 $\frac{1}{2}$ c. nuts

PONACHE FROSTING (ERMA SANDBERG)

1 c. brown sugar
 $\frac{1}{2}$ c. oleo
 $\frac{1}{4}$ c. milk *sifted*
1 $\frac{3}{4}$ c - 2 c. confectioners sugar

Melt butter in pan, add brown sugar. Boil over low heat for 2 minutes. Stir in milk. Bring to boil. Add powdered sugar (beat with mixer).

CUPCAKES

(Geraldine Sullivan)

Very good

- | | |
|------------------|-------------------------|
| 3 eggs | 1 c. shortening |
| 2 c. sugar | 1 t. cinnamon |
| 3 c. flour | 1 t. baking powder |
| 2 c. buttermilk | 2 t. soda |
| 2 T. cocoa | $\frac{1}{2}$ t. nutmeg |
| | $\frac{1}{2}$ t. cloves |
| 1 c. nuts and or | pinch allspice |
| 1 c. raisins | pinch salt |

Mix as for any cake. Bake 350° for 40-45 min.
Cupcakes 20 min.

CARROT CAKE (Jeri Sullivan)

- 1 $\frac{3}{4}$ c. sugar - part brown
2 c. flour
 $1\frac{1}{2}$ c. wesson oil
3 c. grated carrots
4 eggs
2 t. cinnamon
~~2 t. cinnamon~~
1 t. soda
1 t. baking powder
1 t. vanilla

ICING FOR CAKE

- 8 oz. philadelp
cream cheese
1 stick margarin
1 t. vanilla
1 lb. powdered s
1 c. nuts

Blend

Bake 1 hr. at 350°

SPICE CAKE (GERALDINE SULLIVAN)

- | | |
|-------------------------|--------------------|
| 2 c. sugar | 3 c. flour |
| 1 c. shortening | 1 t. baking powder |
| 3 eggs | 2 t. soda |
| 2 c. buttermilk | 1 t. cinnamon |
| $\frac{1}{2}$ t. nutmeg | 2 T. cocoa |
| $\frac{1}{2}$ t. cloves | pinch allspice |
| | pinch salt |

Bake at 350° for 30 min.

Carrot Cake (Hospital)

2 cups sugar

1 1/2 cups oil

4 Eggs

1 c. nuts

1 c. raisins

3 c. grated Carrots

3 cup. Flour

2 Teaspoon soda

2 " " Salt

2 " " cinnamon

2 " " nutmeg

Bake at 350 for 20 min.

350 for 1 hr.

45 min.



Chives

Here's what's cookin': Bottled Fruit Cake

Recipe from the kitchen of:

1 qt. old fruit (put in blender until smooth)

4 tsp soda

2 c. sugar

1 " Bk. pwd.

1 c. oil

1/2 " cloves

4 c. flour

" " salt

1 " Cinnamon

Nutmeg & vanilla.

Mix all together

add raisins & nuts

350°

45 min.

Serves:

CARROT CAKE (Mrs. Goodwin, hospital)

2 C. flour

3 c. grated carrots

2 c. sugar

1 c. nuts

1 1/4 c. oil

1 c. raisins

4 eggs

2 oranges

2 tsp soda

grated rind

1 tsp salt

1 c. sugar

1 tsp cinnamon

Beat oil & sugar. Add eggs, 1/4 at a time. Mix dry ingred. together. Add carrots, raisins & nuts.

Bake 50 minutes at 350 in ungreased pan.

Make syrup of orange juice, rind and sugar. Pour over hot cake.

Very Good
BROWN SUGAR FUDGE *(Jeri)*

2 c. sugar
1 c. Brown sugar
pinch salt

$1\frac{1}{2}$ T. white karo
 $1\frac{1}{4}$ c. Cream

Cook to jell state (on thermometer) or soft ball (barely together). Set until cool. Add vanilla, nuts.
Beat with electric beater about 5 min. then hand beat.

Marie Hayes
Very Good
CEREAL CANDY

1 box corn chex
1 box honey graham
3 cups coconut
2 cups shaved almonds
(2 cups cashews optional)

Layer the above in large, large container.

Bring to boil: 3 cubes butter, 2 cups white Karo syrup, 2 cups sugar and boil 3 min. Pour over and spread evenly. Pour out in cookie sheet and cool.

CARMEL POPCORN (Janet Jolley)

2 qt. popped corn
1 $1\frac{1}{3}$ c. pecans
 $2\frac{2}{3}$ c. slivered almonds
 $\frac{1}{2}$ C. light Karo syrup
1 $1\frac{1}{3}$ c sugar
1 c margarine
Quie

Put nuts & pop corn on bowl.

Cook sugar, margarine & karo to boil, turn to medium heat. Cook 10 min. stirring constantly. Remove from heat. Pour over corn & nuts. Mix well. Spread to dry. Break apart & store in tightly covered container (this prevents it from turning to sugar). *Soft Ball*

Very Good
BROWN SUGAR FUDGE *(Seri)*

2 c. sugar
1 c. Brown sugar
pinch salt

$1\frac{1}{2}$ T. white karo
 $1\frac{1}{2}$ c. Cream

Cook to jell state (on thermometer) or soft ball (barely together). Set until cool. Add vanilla, nuts.
Beat with electric beater about 5 min. then hand beat.

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1 $1\frac{1}{3}$ c sugar
1 c margarine
Very

Put nuts & pop corn on bowl.

Cook sugar, margarine & karo to boil, turn to medium heat. Cook 10 min. stirring constantly. Remove from heat. Pour over corn & nuts. Mix well. Spread to dry. Break apart & store in tightly covered container (this prevents it from turning to sugar). *Soft Ball*

SORGHUM CANDY (Karen Sullivan)

4 c. sugar
½ c. Karo syrup
2 cubes butter
1 can evap. milk
2 c. sorghum

Bring to boil. Cook to hard ball or 260°. Add nuts then stir in 1 teasp. soda. Pour in buttered pan.

MOLASSES CANDY

1½ c. sorghum
¾ c. sugar
1 T. vinegar
Cook to hard ball.

Add:

1 T. butter
1/8t. salt
1/8 t. soda

Cool.

Stir. Pour on buttered plate. Pull until white.

MOLASSES CANDY

1 ½ cups molasses	1 Tablespoon butter
¾ cup sugar	1/8 teaspoon soda
1 Tablespoon vinegar	1/8 teaspoon salt

Combine molasses, sugar, and vinegar and cook to a hard-ball stage. Add butter, soda, and salt; remove from heat and stir until soda is blended, then pour onto greased platter. When cool, pull between greased fingertips until white and stiff. Cut into pieces.

PANOCH FUDGE (Carita Staheli)

- 3 c. sugar
- 1 c. brown sugar
- 1 $\frac{1}{2}$ c. cream
- $\frac{1}{4}$ c. Karo (white)
- $\frac{1}{2}$ t. salt

Cook to soft ball. Cool until cold. Add Vanilla.
Whip.

Cream Candy

- 2 cups sugar
 - 2 tablespoons vinegar
 - 1 teaspoon lemon
 - 1 teaspoon cream tartar
- Add a little water to moisten sugar, add
Vinegar + cream tartar, boil with but stirring
until brittle in water. Add lemon turn
into buttered plate. Pull white.

Appearance Crazy Cake (Unleavened)

- 1 $\frac{1}{2}$ c. whole wheat flour
- $\frac{1}{3}$ c. honey
- 1 t. Baking ~~soda~~ ^{Soda}
- $\frac{1}{2}$ t. salt
- $\frac{3}{4}$ to 1 t. Cinnamon
- $\frac{1}{4}$ t. cloves
- $\frac{1}{4}$ t. Nutmeg (allspice)
- 1 t. Vanilla
- $\frac{1}{3}$ c. oil
- $\frac{3}{4}$ c. applesauce
- $\frac{1}{2}$ c. nuts
- $\frac{1}{2}$ c. Raisins
- 1 apple Piled
& Chopped

350° - 25-30 min.

FUDGE (Mrs. Wright, hospital)

- 4½ c. sugar
- 1 c. canned milk

Bring to boil. Boil 8 min, stirring constantly. Reduce heat to prevent scorching. In another bowl put 3 --6 oz. pkg. choc. chips, nuts, 3 t. vanilla, ½ lb. butter.

Pour over mixture and mix well. Pour in pan or cookie sheet. Let set. Cool, cut.

TOFFEE (Lani Murphy)

- 1 cube butter
- ½ c. sugar
- 1 can sweetened condensed milk
- 2 T. Karo syrup.

Stir constantly from beginning (Not too hot heat). Cook 20-25 minutes after starts to boil.

TOFFEE

- 1 Cup Sugar
- 1½ Cubes Butter
- ½ Cup water
- Pinch salt
- 1 cup nuts.

Mix all ingredients except the nuts together. Cook in a heavy pan and cook over as hot as heat as possible. Cook until it starts to smoke. Put nuts in buttered pan, pour hot mix ture over nuts. If desired you may put chocolate on top. When cool break in pieces.

POTATO CANDY

Take any amount of boiled potatoes & mash.
Add powdered sugar until it makes a dough.
(like biscuits).
Roll out on a powdered sugar board until
 $\frac{1}{4}$ " to $\frac{3}{4}$ " thick. spread with peanut butter
and roll like a jelly roll. Slice like a
jelly roll and serve.

$\frac{2}{3}$ sugar Cracker flour
 $\frac{1}{3}$ honey
 $\frac{1}{4}$ karo white
 $\frac{1}{4}$ molasses
1 cub butter
peanuts 5qt pop corn
cook until done half

(Put peanuts
in cans by measure
for each pop corn
made in batch)

CHOCOLATE PEANUT CLUSTERS

1 lb. dipping chocolate (Pat Luce)
1 lb. spanish peanuts

Melt chocolate in microwave, add peanuts,
drop by spoonfuls onto cookie sheet.
Put in deep freeze until set up.

OH HENRY BARS

1 cup karo syrup

1 cup sugar

Heat in microwave to boiling point

Boil 1.5 minutes

ADD:

1 cup peanut butter

1 cup lightly salted peanuts

Mix and press into greasted 9x13 pan

Melt 12 oz. pkg of chocolate chips in microwave

Spread over top of mixture. Cool and cut.

OH HENRY BARS (Ethel Issiacson)

1 c. sugar

1 c. Karo

Boil on stove or microwave 2 minutes.

Add:

1 c. peanut butter

1 c. salted nuts

2 c. rice krispies

Put in pan sprayed with Pam

Melt 12 oz. pkg. choc. chips and put on top.

Cool and cut.

UNCOOKED MINTS

1 T. sego milk

2 c. powdered sugar

1 egg white

1 T. mint extract

Add milk to unbeaten egg white and stir in gradually enough sugar to make stiff enough to stand. Flavor & color, drop on wax paper, chill in refrig until firm.

TAFFY

3 c. sugar

2 T. butter

1 c. boiling water

2 T. vinegar

4 T corn syrup

Flavoring

Bring to boil sugar, water syrup & butter, & vinegar. Cook to crack stage, add flavoring when beginning to cool.

TOFFEE BUTTER CRUNCH

Nana Francis

- 1 cup butter
- 1 1/3 cup sugar
- 3 Tablespoons water
- 4 4 1/2 oz. milk chocolate bars melted
- 1 cup finely chopped, toasted almonds
- 1 Tablespoon light corn syrup
- 1 cup coarsely chopped, toasted almonds

Melt cutter in large saucepan. Add sugar, water and corn syrup. Cook to hard ball stage (300). Stir occasionally. Quickly stir in 1 cup coarsely chopped almonds. Spread in greased 13 by 9 by 1 inch baking pan that has been lined with waxed paper and butter. Cool thoroughly. Turn out on waxed paper. Spread one side with chocolate and dip in finely chopped nuts. Do the other side the same. Let set until firm. Break into pieces.

OH HENRY BARS

- 1 cup sugar
- 1 cup Karo

Boil on stove or microwave 2 minutes: add

- 1 cup peanut butter
- 1 cup salted nuts
- 2 cups rice krispies

Put in pan sprayed with Pam

Melt 12 oz. package chocolate chips and put on top. Cool and cut.

MOUND BARS CANDY (Nita Mächtenberg)

- 1 large can Borden's milk (Eagle Brand)
- 2 boxes powdered sugar
- 1 pkg (14 oz.) angel flake cocoanut
- 1/4 lb. margarine
- 1 T. vanilla

Mix margarine with powdered sugar--add milk and cocoanut mix into balls and put in refrigerator for 3 hours.

Then with a toothpick dip balls into melted chocolate.

- 12 oz. chocolate drops (chips)
- 1/4 lb. paraffin wax (only need 1/8 lb.)

SORGHUM CANDY (Carol Gleave)

2 C. Sugar (Replace $\frac{1}{2}$ c. sugar with $\frac{1}{2}$ c. Karo)
1 C. Sorghum
1 square margarine
1 cup evap. milk or cream

Bring all of the above ingredients to a boil and cook to 250° just under the hard ball stage. Remove from heat & add $\frac{1}{2}$ t. soda. Stir then add 2-3 c. nuts. Pour onto well buttered cookie sheet.

MOLASSES TAFFY (Carol Gleave)

1½ C. molasses
 $\frac{3}{4}$ c. sugar
1 T. vinegar
1 T. butter
 $\frac{1}{2}$ t. soda
 $\frac{1}{2}$ t. salt

Boil the first 3 ingredients to hard boil stage 270°. Add butter, soda & salt. Remove from heat & stir until soda is blended. Pour onto greased platter. When cool pull with butter greased fingertips.

SORGHUM OR HONEY CANDY (Mrs. Atkin)

2 c. sugar
1 c sorghum or honey
 $\frac{1}{2}$ c. cream
 $\frac{1}{4}$ T. butter

Cook either until the hard ball or med soft ball whichever you like. (She cooked 15 min.) (Med. soft ball).

Take off, add $\frac{1}{2}$ t. soda, nuts.

Spoon out on buttered pans (preferably glass) Cut before sets up real hard.

Use wooden spoon to stir and glass pans to prevent turning to sugar.

(Hospital)
Memphis

POP CORN BALLS

Very good

- 1 pkg. (1 lb.) brown sugar
- 1 c. light Karo syrup
- 1 can Borden's (14 oz.) Sweetened condensed milk
- 1 cube margarine (optional) / 10

Cook to soft ball stage. Pour over ~~12~~ qt. popped corn.

CANDIED POPCORN

(See - Service)
Book

- 2 c. sugar
- 2/3 c. top cream or milk
- 1/4 t. salt
- 1 T. clear Karo syrup
- 1 t. vanilla
- about 1/4 t. red food coloring

Mix sugar, milk, salt and syrup. Cook to 23000 or just under soft ball stage. Add vanilla and coloring. Pour over six qt. popcorn, while stirring. Pour out on table to dry.

Myrtle Book

CARMEL POP CORN

- Melt 2 T. sugar, then add 1/3 c. pet milk
- 1 T. white corn syrup
- 1 c. sugar

Cook slowly to soft ball, pour over 4 c. pop corn.

CARMEL POPCORN

Heri

- 1 pkg. (1 lb.) brown sugar
- 1 c. light Karo syrup
- 1 can Borden's (14 oz.) Milk (this can be substituted for 1 can evaporated milk & 1 cup sugar)
- 1 cube margarine
- 4 c. nuts

Cook to soft ball stage. Add the nuts. Pour over 12 qt. popped corn.

Myrtle's Book

PRALINES (PEANUT CLUSTER)

Very Good

- 1 c. Brown Sugar
- 2 c. white Sugar
- 3 T. white corn syrup
- 3/4 c. pet milk diluted with 1/2 c. water

Cook to boiling point, stirring constantly, continue cooking, stirring occasionally until forms soft ball, cool.

Stir in 2 t. maple flavoring
1 1/2 c. peesans

Beat, drop from spoon on to waxed paper.

POP CORN BALLS (Jean Nelson)

- 1/2 c. butter
- 1 lb. brown sugar
- 1 c. white corn syrup
- 1 c. evaporated milk
- 1/2 c. sugar white
- 1 t. vanilla
- about 4 gal. pop corn

Combine butter, brown sugar, corn syrup, bring to boil----add milk & sugar and simmer stirring constantly until mixture forms soft ball. Add vanilla, pour over pop corn.

HONEY BUTTER FOR POPCORN (School)

- 2 c. sugar
- 2 c. honey
- 2 c cream or half & half
- 1 cube margarine

Cook to soft ball stage.

make $\frac{1}{4}$ recipe for about
6 qt. popcorn

FUDGE

- 2 c. Sugar
- 1 C. Cream
- 1 pinch salt

- 1 T. Cocoa
- 1 $\frac{1}{2}$ T. White Karo

Cook to jell stage (on thermometer) or soft ball)barley
hold together. Set until cool. Add vanilla, nuts.

Beat with electric beater about 5 min. then hand beat.

Cracker Jack

$\frac{1}{4}$ c. Karo (white)

$\frac{1}{4}$ c. molasses

$\frac{1}{3}$ c. honey

$\frac{2}{3}$ c. sugar

$\frac{1}{2}$ c. butter

1 c. peanuts

5 qt. popped corn

Mix molasses, sugar, honey, Karo, butter. Cook to hard ball.
Stir frequently during last 2 cooking to prevent scorching.
Remove from heat and add peanuts. Stir lightly. Pour over
pop corn. Pour into flat pan.

CRACKER JACK

1/4 C. White Karo
 1/4 c. molasses
 1/3 Honey
 2/3 c. Sugar
 1/2 c. butter
 1 c. peanuts
 5 qt. popped corn

Cook karo, molasses, honey, sugar, and butter to har ball stage. Stir while cooking, occasionallh.
 Remove from heat. Stir in 1 c. peanuts. Pour over 5 qt. popped corn. Pour into large flat cookie sheet. Leave until cool. Break into pieces.

SORGHUM CANDY (Ellen Savage)

1 1/2 C. Sugar
 1 1/2 C. Sorghum
 1 c. canned milk or cream
 1/4 lb. margarine

Cook to hard ball. Add pinch of soda--nuts,
 Stir- Pour.

MOLASSES TAFFY

1 c. molasses	3/4 c. sugar
2 t. vinegar	1 T. butter
1/8 t. salt	1/8 t. soda

Molasses, sugar & vinegar to hard ball stage 265-270°
 Remove. Add butter, baking soda, & salt. Stiring enoug
 to blend pour into buttered pan.

MOLASSES TAFFY

1 1/2 c. molasses	1 T . butter
3/4 c. sugar	1/8 +. soda
1 +. vinegar	1/8 +. salt

Boil molasses, sugar, & vinegar to hard ball
 stage-add butter, soda & salt, remove from
 heat & stir until soda is blended. Pour on
 buttered plate - pull when cool.

Vinegar Taffy

2 Cups sugar
1/8 teaspoon cream of tartar
2 Tablespoons butter
1/2 Cup vinegar
few grains of salt

Combine all ingredients. Boil to hard ball stage (265-270). Cool. Pull until white and porous. Cut in 1 inch pieces.

BUTTER TOFFEE

1 c. sugar	1 c. water
1/2 t. salt	1/2 c. margarine
1 pkg choc semisweet pieces	
1 c. nuts	

Combine sugar, salt, water, margarine and cook to crack stage. sprinkle with nuts= cool, melt choc. pour over toffee, sprinkle with remaining nuts.

CANDY COVERED CEREAL (Merlene Hosp.)

1 c. sugar
1 c. karo
bring to boil
Add 1 c peanut butter
choc. chips

Add to 6 c. cereal (Kix--or any kind)

Rice Crispy Treats

1/4 cup margarine

one 10 oz. package miniature marshmallows

melt margarine add marshmallows and melt remove from heat add enough rice crispies to coat but not to dry.

Plain or Peanut m&ms may be added
Then press into 9 by 13 pan.

SOUR CREAM FUDGE

(Eileen)

2 c. sour cream (whipping cream consistency)

3 c. sugar

pinch salt

Cook to soft ball, beat--add vanilla- nfts.

Favorite Recipe's

Caramel Popcorn by Dusty Melville

1 cup butter

1 tsp baking soda

2 cup brown sugar

1/2 tsp baking powder

1/2 cup karo syrup

1 tsp vanilla

add butter, sugar, syrup in sauce pan, bring to boil on medium heat. Let boil for 5 minutes. remove from heat add rest of ingredients, pour over popcorn. Its very snacky!

(Dallen Spackman-Hosp)
Very good

Mexican Casserole

- 1 lb Ground Beef
- 2 cups shredded Cheddar
- 1 Sm. Can (7g) Enchilada Sauce
- 2 tbsp minced onion
- 1 - 15g - can Chili Beans
- 1 cup sour cream
- 1 pk. 6g Can Chips
- 1 8g Can Tomato Sauce

~~XXXXXX~~

Set aside 1 c chips & 1/2 c. cheese.

Brown Beef, drain, combine meat, chips, cheese, beans, etc. Put in 2 qt. baking dish. Bake at 375° 20-25 min. Top with cheese, chips. Bake until cheese is melted. Add sour cream as served.

Potato Cheese Casserole

(Emily)
Brennan

- 2 lbs frozen hash brown potatoes - southern style - thawed
- 2-2½ cups shredded cheddar cheese
- 1 pint sour cream
- 1 can mushroom soup
- 2 tsp salt
- pepper
- 1/2 cup melted butter
- 1/2 chopped onion

Mix together. Pour in buttered 3 quart casserole dish. Top with 2 cups of crushed potato chips mixed with 1/4 cup melted butter.

Bake in 350° oven 45 minutes to 1 hour. Serves many people. Bacon ham can be added for complete dinner dish. Can be mixed up ahead of time and frozen or refrigerated to be baked later.

MACARONI & CHEESE (Karen)

- Cooked macaroni
- add strips of cheese
- milk
- salt & pepper
- Oleomargarine

Cook until cheese is melted.

SOUTH OF THE BORDER CASSEROLE

- ☼ 2 pounds ground beef
- ☼ 1 large onion, chopped
- ☼ 1 can cream of chicken soup
- ☼ 1 can cream of mushroom soup
- ☼ 1/2 can or green or red chile peppers, diced
- ☼ 1 cup milk
- ☼ 1 can enchilada sauce
- ☼ 2 cups grated cheese
- ☼ 1/2 package chili seasoning
- ☼ 1 package frozen tortillas (12)

■ **DIRECTIONS:** Brown beef and onion, then add the soups and milk, sauce and chile peppers. Grease a 9x13" casserole and place a thin layer of sauce on bottom, then a layer of corn tortillas. Add another layer of sauce and then cheese. Repeat ending with cheese. Bake at 350 degrees F until hot and bubbly. Let set at least 10 minutes before serving.

Water Tort Casserole

1 lb. Hamburger
1 lb. Tater tots
1 can cream celery Soup
Salt to taste

Bake 350° - 1 hr. or until done

TUNA CASSEROLE

Layer of flaked tuna
layer of crumbled potato chips
layer of white sauce

Repeat for about 3-4 layers. Top with grated cheese
Warm in oven about $\frac{1}{2}$ hr.

SCALLOPED POTATOES WITH HAM

(Dixie)

- 4 c. thin sliced raw potatoes
- 2 T. butter
- dash pepper
- 1 c. mushroom soup or cream of celery
- 1 soup can milk
- 1-1 1/2 c. cooked ham
- 1 T minced onion

Place half potatoes in buttered casserole dish, dot with 1 T butter, repeat potatoes & butter. Combine remaining ingredients. Pour over potatoes. Cover. Bake 375° 45 min 1 hour.

DRESSING TURKEY CASSEROLE

- Dressing on bottom of dish
- cut turkey meat
- 1 can cream of chicken soup on top

TURKEY CASSEROLE

- Colleen

- 1 can cream mushroom soup
- 1 can cream celery soup
- 1 pkg. onion soup mix
- 1 c. rice
- 1 1/2 c. milk
- 2-3 c. turkey

Bake 45 min at 350

TUNA MACARONI CASSEROLE

2--7 oz. cans tuna
liquid--skim milk
2 eggs
1 T. chives
 $\frac{1}{2}$ t. salt
 $\frac{1}{2}$ c. crushed corn flakes

1/8 t. pepper
1 c. macaroni (cook
3/4 c. cheese
 $1\frac{1}{2}$ c. corn flakes
 $\frac{1}{2}$ c. green pepper
paprika

Oven 350. Drain tuna, flake. Add enough milk to liquid off tuna to measure 1 c. In a bowl put eggs slightly beaten with chives, salt, pepper. Stir in milk mixture, tuna, macaroni, $\frac{1}{2}$ c. cheese ~~1~~ $\frac{1}{2}$ c. corn flakes and green pepper. Mix well. Put into baking dish. Sprinkle top with remaining cheese. Crushed corn flakes & paprika. Bake 30-45 min. Brown

RICE CASSEROLE

Cook rice until soft
Cook 1 lb. hamburger
with onions
Cook celery (boil in water)
1 can mushroom soup

Mix all ingredients together. Add 2 T. Worcestershire sauce & soy sauce. Top with bacon strips. Bake in oven until bacon is done.

HOT DOG & POTATO CASSEROLE

3 boiled potatoes
6 hot dogs
1 1/2 c. cheese sauce

Cheese sauce:

2 $\frac{1}{2}$ flour
4 T margarine
1 1/2 c. milk
Salt-pepper

Melt margarine. Stir in flour & seasonings. Add milk. & heat until slightly thickened. Add cheese & blend well.

Until cheese is melted. In casserole slice layer of potatoes, layer weenies, half of cheese sauce. Repeat. Bake 350° 20 min.

HAMBURGER CRACKED WHEAT CASSEROLE (Colleen Neb)

- $\frac{3}{4}$ lb. hamburger
 $\frac{3}{4}$ c. cracked wheat - (uncooked)
 1/2 onion chopped
 2 billion cubes
 2 c. boiling water
 1 pkg. frozen green beans

Mix all ingredients adding boiling water gradually. If hamburger is fat--brown & dispose of excess fat. Place in greased casserole. Bake 1 hour to 1 hr. 20 min. 300-325°.

NOODLE CASSEROLE

- | | |
|---------------------------------|---------------------|
| 1 $\frac{1}{2}$ lb. ground beef | 1 lb. grated cheese |
| 1 -8 oz. pkg wide noodles | 1 qt. tomatoes |
| 1 green pepper (diced) | 1 t. chili powder |
| 1 onion (diced) | salt & pepper |
| 1 can mushrooms | |
| 1 small bottle stuffed olives | |

Brown meat, onions & peppers, add cooked noodles & remaining ingredients, cook 2 $\frac{1}{2}$ hr. 325°
 sprinkle with parmesian cheese when served.

TUNA POTATOCHIP CASSEROLE (Linda)

Corned Noodles

Put layers of Potato chips

Layers of Whole Kernel corn

layer of tuna

repeat: potato chips, corn, tuna, then potato chips on top.

Pour 2 cans cream of chicken soup over top.

Heat through.

TUNA CASSEROLE

Potato chips

Tuna

Whole Kernel corn

Cream of chicken soup

Put in alternating layers

Bake until moistened through.

Pepper Steak

top round turned & sliced
thin pepper

Proven meat, add green pepper - onion
& spices - cook all day until tender
stirring with 7 flour
& Butter

Seasoning

Garlic

Onion salt

Black pepper

Seasoning salt

oil

(My own)

MEAT CASSEROLE

Fry and crumble $1\frac{1}{2}$ lb. hamburger in small amount of grease (oil), add either minced onion or fresh onion, salt, minced garlic. Add 1 c. rice (already cooked), 2 T. soy sauce, 1 can enchilata sauce, grated cheese. Cover with bread crumbs. Heat at 350° until hot.

CHOW MEIN CASSEROLE

1 1/2 lb. hamburger

2 med onions

1/2 c. uncooked rice

1 1/2 c. warm water

1/4 t. pepper

1 can cream mushroom soup

1 can cream chicken soup

Brown beef with onions. Add rice & water. Stir over low h
until thickened. Add pepper & soup. Tase for seasoning.

Bake 350° for 30 min. covered. Uncover bake 30 min longer

Sprinkle 1 qt. size chow mein noodles over top. Bake

15 min longer.

ONE DISH DINNER

6 med. potatoes

1 lb. hamburger

1 can whole kernel corn

1 can mushroom soup

1/2 can ormore of milk

salt & pepper

Peel & slice potatoes, brown hamburger, place 1/2 pota
in casserole, over with meat then corn & rest of potat

Pour milk & soup over top & bake in moderate oven for
one hour.

CROCK POT

CHICKEN TORTILLAS (Colleen)

1 fryer, cooked & boned

1 can cream chicken soup

2 T ketchup plus dash chili powder + water t
make 1/2 c.

2 T. quick cooking tapioca

6-8 tortillas, broken into pieces (flour)

2 c. grated cheese

Cut chicken into bite size pieces. Mix well
with soup, ketchup mixture & tapioca. Line
bottom of crockpot with tortillas. Add 1/3 c
chicken & soup mixture, sprinkle with 1/3 of
cheese, repeat layers cover and cook on low
6-8 hrs, high 3 hours.

CHICKEN POT PIE

2 CANS VEG. ALL MIXED VEGETABLES

1 can cooked chicken

1 can cream chicken soup

1/4 t. thyme

2 frozen ready to bake pie crusts (Pick with fork

Bake 30-45 min. or until crust is golden brown and filling hot. 375°

POTATO CHEESE CASSEROLE (Hospital)

BOILED POTATOES *8-12

1/4 c. margarine

10 oz. cream of chicken soup

1 pt. sour cream

2 c. grated cheese

1/4 c. onion, chopped

Salt & pepper to taste

Corn flake crumbs mixed with melted margarine for top.

Grate potatoes. Combine margarine, soup, sour cream & cheese in pan. Stir over medium heat until cheese is melted.

Combine potatoes, sauce, onion & spices. Put in bake pan. Sprinkle with crumbs. Bake 350° 20-40 min. uncovered.

I have used hard rolls, homemade rolls, hamburger buns and a loaf of french bread. (With the loaf I slice just before serving.)

Stuffed French Rolls

2 1/2 lb. grated cheese

1 large onion

1 or 2 cloves garlic (garlic salt to taste will do)

1 can olives

1 can green chilies (I add just until the flavor is right for my taste)

2 cans tomato sauce

2 Tlb. salad oil

1 lb. hamburger

Cook hamburger, onion, garlic together, add tomato sauce, green chilies and salad oil. Grate cheese, cut up olives, and stir in. Remove from heat. Cut the top 1/3 off from the roll. Hollow out a little of the bottom part of the roll and stuff. Wrap in foil. Bake at 350° for 20 min. If frozen bake 35-40 min.

Burger *Vanessa* *Best*
VANESSA'S CHEESE BALL

1 8 oz package cream cheese
1 c grated cheddar cheese
grated/diced green (or red) bell pepper (raw)
chopped white onions (to taste)
chopped walnuts or sunflower seeds

Mix all together except for nuts or seeds form into ball
Chill and serve with crackers

and roll in nuts or seeds

CHEESE BALL

8 oz. cream cheese
1 jar kraft pimento cheese
1 jar kraft american cheese
walnuts and chopped onions to taste
1 - 1½ c. grated mild cheddar cheese
dash soy sauce
dash worchestershire sauce
dash tabasco sauce
seasoning salt

Mix all together than add grated cheddar
cheese and roll in more walnuts.

Vanilla /Chocolate Dessert

Submitted by Jill Anderson

Crust

1 c butter or marg. 1 ½ c flour
1 c oats, crumbled in hand 1 Tbls. Sugar

Second Layer

1 (8oz.) pkg. cream cheese 1 c sugar
½ Large ctn CoolWhip

Third Layer

1 3oz pkg. vanilla pudding 3 c milk
1 3oz pkg. chocolate pudding



Combine crust ingredients, press into a 9x13 greased pan. Cook at 400° for 7-8 min, until browned. Make 2nd layer by creaming together sugar and cream cheese, then fold in Cool Whip. Spread onto cooled crust. Make 3rd layer by combining puddings and milk. Whip for 2 min. Layer over cream cheese mixture. Top with remaining Cool Whip. Yummy!

Favorite Cheesecake

Submitted by Jill Anderson

Mix and chill

1 pkg. lemon jello in ¾ c. boiling water
1 can canned milk 1 c sugar 1tsp vanilla
1 section graham crackers finely crushed
½ cube butter melted

Whip canned milk, sugar, and vanilla until thick, then whip in cooled Jello mixture, then add cream cheese. Roll crackers until fine and mix with with melted butter. Put graham cracker mixture in bottom of 9x13 pan, then add jello/cream mixture. Sprinkle graham crackers on top. Let stand in fridge for few hours before serving.

“Season everything with Love”

Cheese Cake Cookies

Submitted by Lola Butcher

1 c. ground walnuts

$\frac{3}{4}$ c. flour

$\frac{2}{3}$ c. brown sugar

$\frac{2}{3}$ c. butter

Mix together, divide and spread one half on bottom of 9x12 pan. Bake at 350° for 10 min. and then cool.

Filling

16 oz. cream cheese

$\frac{1}{2}$ c. sugar

2 eggs

1 Tbls. Vanilla

Beat until smooth and creamy. Pour over bottom crust.

Cover with rest of topping. Bake at 350° for 30 min.

Cool and cut into squares and put in paper candy cups.

Sour Cream Cookies

Submitted by Lola Butcher

$\frac{1}{2}$ c. butter

1 c. sugar

$\frac{1}{2}$ c. sour cream

1 egg

1 tsp. baking powder

3 to 4 c. flour

$\frac{1}{2}$ tsp. baking soda

$\frac{1}{4}$ tsp. nutmeg or

$\frac{1}{2}$ tsp. salt

1 tsp. vanilla

Soften butter. Cream butter and sugar. Add the egg and sour cream and mix well. Add 3 c. flour and rest of the ingredients. Add enough flour to make the dough not sticky, but not dry. Roll out to $\frac{1}{4}$ " thickness and cut with cookie cutters. Spray cookie sheet with Pam and bake at 350° for 10 min. Cool and Frost.

Frosting (add food coloring if desired)

2 c. powdered sugar

$\frac{1}{3}$ c. butter

2 to 3 tsp. milk

1 tsp. vanilla



*"Eat, Drink and be Merry,
for tomorrow we DIE.....T."*

CHICKEN CASSEROLE

4 C. dried bread crumbs

2 green onions

2 stalks celery

sage, salt, pepper.

(Put in bowl) . Melt 1 sq. margarine and pour over th

2 small cans boned chicken

1 c. cream chicken soup

1 can chow mein noodles

Put 1/2 bread mixture on bottom of dish. Put chicken
pan & heat. Pour off broth & save. Put chicken on top
bread mixture. Put rest of bread crumbs on top.

EASY CHOW MEIN

1 lb. pork or chicken

3 T oil

3 c. bias cut celery

1 c. onions

1 can water chestnuts

1 can mushrooms

3 T cornstarch

1 1/2 c. broth

1/8 c. soy sauce

1 can bean sprouts

Slice meat-fry in 1 T oil. Cook onions, celery, mushroom
until ~~xxx~~ bright green in color & still crisp.

Open can of soup & mix with $\frac{1}{2}$ c. water plus chicken ~~broth~~
broth. Pour over mixture. Cover with chow mein noodles.
Bake 350° 25-30 min.

Blend in cornstarch in $\frac{1}{4}$ c. cold water. Add broth & soy
sauce. Pour over veg in fry pan. Stir to thicken. Add mea
bean sprouts, chestnuts, Cook & stir until bubbly. Serve
over rice or nodles.

fat dice

CHICKEN DRESSING CASSEROLE

4 chicken breasts-cooked, cooled, cut up
2 pkgs. Stove Top Dressing (or 1 double pkg)
2 cans Cream of Chicken Soup
1 soup can milk

Make dressing according to directions on pkg.
Put in bottom of 9 x 13 pan. Put cut-up chicken
on top. Mix soup and milk and pour evenly over
chicken. Sprinkle bread crumbs on top. Bake at
350° for 30 min. Salt and pepper chicken when
you cook it.

CREAMY BAKED CHICKEN

(Core Whitney)

Fry chicken
Arrange in a baking dish.
Put 1 slice cheese on each piece chicken

Stir 1 can cream chicken soup
1/4 C. water.
Spoon over chicken.

Add 2 c. seasoned stuffing mix over top.
Drizzle with 1/3 melted oleo.

Bake 350° 50-55 min.

CHEESY CHICKEN RICE

Cook skinless, boneless chicken breast halves, in
oil, 4 min. on each side.

Remove chicken-add 1 3/4 c. water

Boil & stir in 2 c. minute rice

2 c. broccoli flowers

12 oz. velveta cheese cut up

Top with chicken, cover, cook on low heat 5 min.

Baked Chicken With Mushroom Rice

1 cup rice
2 cups water

1 can cream of mushroom soup
1 pkg. dry onion soup mix

Put rice in 9x13 casserole dish. Sprinkle dry soup over rice. Place chicken on top. Add salt and pepper. Spread mushroom soup on chicken. Cover with water. Bake 350 for 2 hours. If baked uncovered you need to add a cup more water.

Man Pleasin Rice

1 cup rice uncooked
1 can condensed onion soup
1/2 can soup can of water
Mix all ingredients in a casserole and bake at 350 degrees for 1 hour.
Mushrooms may be added.

1 can condensed beef consommé soup
1 stick margarine, melted

BAKED CHICKEN BREASTS

(Carol)

4 chicken breasts
Put in shallow dish.
Put 1 slice of cheese on each piece

Stir 1 can cream chicken soup with
1/4 c. water,
Spoon over chicken.

Crush 2 c. stuffing mix & sprinkle over top (stove top
Drizzle with 1/3 c. margarine. mixed dr.)

Bake uncovered 350 50-55 minutes or until tender or
opaque.

Shen Fried Chicken (Carol)

1 Tbsp margarine
2/3 C. Bisquick
1 1/2 tsp. paprika
1 1/4 tsp. salt

1/4 tsp. pepper
2 1/2 to 3 1/2 lb.
broiler-fryer
chicken, cut
up.

Heat oven to 425°. Melt margarine
in rectangular pan 13x9x2". Mix
baking mix, paprika, salt and pepper.
Coat chicken. Place chicken, skin
sides down, in pan. Bake uncovered
35 min. Turn; bake until done

CHICKEN CONTINENTAL
(Louise Stirling)

- 1 can cream chicken soup
- 2 T. grated onion
- 1 t. salt
- dash pepper
- 1 T parsley flakes
- $\frac{1}{4}$ t. thyme
- 2 c. chicken broth (or water)
- 2 c. cooked diced chicken
- 2 c. instant rice

Combine soup, onion, salt, pepper, parsley, thyme, and broth. Stir until well blended. Stir in chicken and instant rice. Put in buttered 2 qt. casserole. Cover and bake at 350 f. about 30 minutes or until rice is tender. Makes 6 servings.

Broccoli Chicken

EASY CHICKEN DIVAN

Pat Lee

(2 qt. flat casserole)

- 2 - 10 oz. pkg. frozen broccoli (prefer stalks to chopped)
- 2-2½ cups sliced, cooked chicken (about 2 large chicken breasts)
- 2 (or less) cans cream of chicken soup
- 1 cup mayonnaise
- 1 t. lemon juice

Layer barely cooked broccoli, then layer chicken on it. Cover with Top with buttered bread crumbs and cheese: (about)

- $\frac{1}{2}$ cup soft bread crumbs
- 1 T. margarine melted
- 1 cup grated cheese

Bake 350° 45-60 min

Chicken & Rice Dinner In 15 Minutes

BROWN 4 boneless skinless chicken breast halves in 1 Tbsp. hot oil 5 minutes each side in large skillet. Cook until done. Remove from pan.

ADD 1 can (10¾ oz.) condensed cream of chicken soup and 1⅓ cups water or milk to skillet. Bring to boil.

STIR in 2 cups MINUTE Original Rice, uncooked and 2 cups fresh or frozen broccoli flowerets, thawed. Top with chicken; cover. Cook on low heat 5 minutes. Remove chicken to platter; stir rice before serving. Makes



1 Tbsp. margarine
2/3 C. Bisquick
1 1/2 tsp. paprika
1 1/4 tsp. salt

1/4 tsp. pepper
2 1/2 to 3 1/2 lb.
broiler-fryer
chicken, cut
up.

Heat oven to 425°. Melt margarine in rectangular pan 13x9x2". Mix baking mix, paprika, salt and pepper. Coat chicken. Place chicken, skin sides down, in pan. Bake uncovered 35 min. Turn; bake until done about 15 min. 6 servings

WHITE & WILD RICE MEDLEY

1/2 C slivered almonds
1/4 C. uncooked wild rice
1 Jar (2 1/2 oz.) sliced, drained mushrooms
2 Tbs. chopped green onions

1/4 C. margarine or butter
1 Tbs instant chicken bouillon
2 1/2 C. boiling water
3/4 C. uncooked regular rice

Put wild rice into a sieve, run cold water through for several minutes. Cover with cold water and SOAK AT LEAST 4 hours.

Cook wild rice for 15 minutes in the soak water.

Stir-fry the almonds, mushrooms and green onions in margarine until almonds are golden brown. Drain wild rice, SAVING the cooking water. Add the wild rice to the almond mixture. Put into a 1 1/2 Qt. casserole. Add boiling water to the cooking liquid of the wild rice to make 2 1/2 C. total. Add bouillon, stir until dissolved, and add to the casserole. Cover and cook at 350° for 30 minutes. Stir in the white rice. Cover and cook until liquid is absorbed, about 30 minutes longer.

NOODLE CASSEROLE

1 can tuna
noodles (cooked)
White Sauce

1 can cream of mushroom or cream of chicken soup
potato chips (mashed) or cracker crumbs

(Pat Sue)

CHICKEN DIFFERENT

- 1 cup uncooked regular rice
- 2 cans of Cream of Chicken Soup
- 1½ cups milk
- 1 fryer, cut up or 1 pkg. chicken breasts
- 1 pkg. dry onion soup mix

Mix milk and soup in a bowl. Add the rice and mix up. Pour into greased 9 x 13 pan. Place chicken over soup; sprinkle dry onion soup mix on top of chicken. Seal pan with foil. Bake at 325° for 1½-2 hrs.

CHICKEN STIR FRY

Chicken tenders or chicken cut in strips 1" wide fry, brown about 5 minutes.

Add broccoli, carrots, celery, pea pods, sliced diagonal, stir, put lid on, occasionally stir, cook about 10 minutes.

Put on rice

CHICKEN CONTINENTAL (Louise Stirling) (Very good)

- 1 can cream chicken soup
- 2 T. grated onion
- 1 t. salt
- dash pepper
- 1 T. parsley flakes
- ¼ t. thyme
- 2 c. chicken broth (or water)
- 2 c. cooked diced chicken
- 2 c. instant rice

Combine soup, onion, salt, pepper, parsley, thyme, and broth. Stir until well blended. Stir in chicken and instant rice. Put in 2 qt. casserole. Cover and bake at 350 for about 30 minutes or until rice is tender. Makes 6 servings.

CHICKEN CASSEROLE (Estella Hafen)

1 c. rice (uncooked)

1 can cream chicken soup

1 can cream mushroom soup

(Rinse cans out with small amount of milk- mix with rice)

Add uncooked pieces of chicken. Add dry Lipton onion soup

Cover with lid. Bake 350° for 1 1/2 hrs. or so.

CHICKEN CASSEROLE

Make up batch of stove top or other stuffing
Put in casserole dish.

Put 3 pieces chicken breast on each side of
stuffing (stuffing in middle).

If chicken is unseasoned, sprinkle with paprika

Mix 1 can cream mushroom soup & 1/3 c. milk &

1 T parsley and pour over chicken.

Bake 350 45 min-1 hr. (covered)

CHICKEN RICE CASSEROLE

1 can cream mushroom soup

1 cup water

3/4 c. uncooked reg long grain rice

1/4 t. paprika

P t. pepper

4 boneless chicken breasts

Mix soup, water, rice, paprika & pepper. Place
chicken breasts on top, sprinkle with paprika
pepper. Bake 375 for 45 min.

15 minute Mexican Chicken & Rice Wraps

Heat 1 T. oil. Add 1 lb. boneless, skinless chicken breast cut in strips. Cook til lightly browned.

Add: 2 c. water, 1 c. salsa, taco seasoning mix, stir. Heat to a boil.

Add: 2 c. minute rice. Cover. Cook on low 5 min.

Wrap in flour tortillas. Can add cheese, lettuce, ranch dressing.

(Carroll)

CHICKEN ENCHILADAS

- 1 cup salsa
- 1 can cream chicken soup
- 1 cup sour cream
- 2 cup cut up cooked chicken
- 6 oz. cheese
- 6-12 8" tortilla

Mix salsa, chicken soup, sour cream, cheese (take out 1 cup) add chicken. Put in flour tortillas. Roll up, put in pan, add the 1c. sauce, spread. Add grated cheese.

Bake 350 25-30 Min.

NOODLE CHICKEN CASSEROLE (Charma)

Cook noodles, put in bottom of casserole. Mix with cream of chicken soup (no water). Put raw chicken on top. Sprinkle onion soup over chicken.

Bake 350 about an hour. (until chicken tender)

CROCK POT CHICKEN (Colleen)

1 pkg. chicken - put in crock pot with 2 T. barbecue sauce and adding water to equal 1 c.

Cook on Hi for about 3 hours, or on low to cook all day.

~~(broccoli)~~ CHICKEN CASSEROLE

1 PKG. stove top dressing mix made up
Put pieces of cooked chicken cut up in pieces on dressing

Add 1 can cream of chicken soup mixed with
 $\frac{1}{2}$ can milk

Pour over chicken

Top with bread crumbs or cheese ~~(or can add
cooked broccoli)~~

Bake in oven until warm.

TUNA MACARONI CASSEROLE (My own)

1 can tuna

1 T. chives

$\frac{1}{2}$ t. salt

$\frac{1}{8}$ t. pepper

1- $\frac{1}{2}$ c. cooked macaroni

$\frac{3}{4}$ c. cheese

parsley flakes

minced onion

Paprika

Make white sauce, add tuna and seasonings, add cheese. Top with bread crumbs. 350°

(Green)

Chicken Chow Mein

- ~~1/4 c. chopped onion~~
~~1 can (4oz) mushrooms stems + pieces, drained (reserve liquid)~~ } opt.
~~2 T. butter or margarine~~
 2 c. diagonally sliced celery
 1 can (1lb) lean sprouts, drained (1/4 lb. fresh)
 3 T. soy sauce (use less)
 1 T. sugar
 1/2 t. salt
 2 T. cornstarch
 3 T. water
 1 1/2 c. cut-up cooked chicken (or turkey)
 Chow mein noodles (or rice)
 In large skillet, cook and stir onion and mushrooms in butter until onion is tender. Add enough water to reserved mushroom liquid to measure 1 1/2 c.

CHICKEN & BROCCOLI

(White)

- Layer in pan about
 1 c. cut up cooked chicken
 1 pkg. frozen broccoli partly cooked
 Combine 2 cans cream chicken soup
 1 c mayonaise (less)
 1 1/2 t. lemon juice
 1/2 t. curry powder

Pour over chicken & broccoli. ■

Add 1 c. cheddar cheese.

1/2 c. dried bread crumbs

Dribble 2 % melted butter over all.

Bake 350° - 25 min.

CHICKEN RICE CASSEROLE

- Cook 1 cup rice (regular rice) in
 2 cans cream chicken soup plus
 1 can milk

Add raw chicken breasts,
 Top with Lipton Onion soup
 Cover with Foil

Cook 1 1/2 - 2 hr. until rice is cooked

325°

CHICKEN DRESSING CASSEROLE

- 4 chicken breasts-cooked, cooled, cut up
- 2 pkgs. Stove Top Dressing (or 1 double pkg)
- 2 cans Cream of Chicken Soup
- 1 soup can milk

Make dressing according to directions on pkg. Put in bottom of 9 x 13 pan. Put cut-up chicken on top. Mix soup and milk and pour evenly over chicken. Sprinkle bread crumbs on top. Bake at 350° for 30 min. Salt and pepper chicken when you cook it.

CHICKEN DIFFERENT

- 1 cup uncooked regular rice
- 2 cans of Cream of Chicken Soup
- 1 $\frac{1}{4}$ cups milk
- 1 fryer, cut up or 1 pkg. chicken breasts
- 1 pkg. dry onion soup mix

Mix milk and soup in a bowl. Add the rice and mix up. Pour into greased 9 x 13 pan. Place chicken over soup; sprinkle dry onion soup mix on top of chicken. Seal pan with foil. Bake at 325° for 1 $\frac{1}{2}$ -2 hrs.

liquid. Stir into onion ~~mushroom~~ mixture with celery, bean sprouts, soy sauce, sugar and salt. Heat to boiling. Reduce heat + simmer uncovered 15 min. (add Bean sprouts last 5 min).

Blend cornstarch and water; stir into vegetable mixture. Cook, stirring constantly, until mixture thickens + boils. Boil + stir 1 min. Stir in chicken; heat through. Serve over chow mein noodles. 4 servings.

Notes: Omit 1st 3 ingredients. Use all water for liquid instead of mushroom liquid. Use only 2 T. soy sauce. Can use less chicken. Serve over rice instead of noodles.

Cheese and place rice on top. Insert top "crust" over rice and press top & bottom "crusts" together to seal. Insert on rack in roasting pan & remove the pie pan and foil. Spread 3 T. catsup on top & bake at 350° for 45 min. Serves 6.

CHILI BURGERS

~~Frie~~

1 med. onion
1 lb. hamburger
1 t. salt
2 can chicken gumbo soup

3 T. ketchup
2 t. mustard

Chili Seasoning mix

Fry onion in grease until cooked. Add hamburger and mix until brown, add salt, soup, ketchup and mustard and mix well. Let simmer for at least $\frac{1}{2}$ hr.

CHILI BEANS

To leftover chili burger add 1 can chili beans, warm

CHILI BURGER (My own-better)

2½ lb. hamburger (or package)
1 med. onion (or minced dried onion)
Brown hamburger, salt and pepper. Add shake or two of garlic salt
2 cans chicken gumbo soup or garlic powder
1 can water
4 T ketchup
2 t. mustard
1 (15 oz.) can spanish style tomato sauce
½-1 can water
1 pkg. chili seasoning mix

Simmer 20 minutes.

SLOPPY JOES (Stirling family reunion)

Fry together:
3 stalks celery
1 lb. Ground beef
1 green pepper
1 onion
1 clove garlic

Add:

1 ½ c. water	1 t. salt
1 t. paprika	1 t. chili powder
1 T vinegar	1 T sugar
1 ½ t. pepper	1 bay leaf

Simmer 1 ½ hour

Add:

¾ c. ketchup
1 T. worchestershire sauce
Simmer another 1 ½ hour.

Chocolate Cherry Cheese Cake

Submitted by Pat Gardner

- ! ½ c. chocolate cookie crumbs**
3 Tbl. butter or margarine
2 pkgs. softened cream cheese
2/3 c sugar **3 eggs**
1 c. heavy cream **1 tsp vanilla**
2 c chocolate chips melted
1 can (21 oz.) Cherry Pie filling
whipped topping

Combine crumbs & butter press firmly on bottom 9" spring pan. Beat cream and sugar, then add eggs one at a time, beating well. Add melted choc. Chips, cream and vanilla. Beat well and pour into pan. Bake at 350° 45 min or until center is set. Cool, Chill, Serve with cherry pie filling & garnish with whipped topping.

Skillet Cookies

Submitted by Pat Gardner

- ¾ stick margarine**
¾ c sugar
- 2 beaten eggs**
½ lbs chopped dates

Melt marg in electric fry pan. Beat eggs in bowl and add sugar and dates. Add to marg. Cook slowly at about 220° for 7-10 min. stirring constantly. Disconnect fry pan and cool slightly.

Add 1 c nuts, 2 tsp vanilla and 1 c. Rice Krispies
Make teaspoon-size balls. Roll in coconut..

"This kitchen is self-service"

Party Snacks (Geraldine Stirling) Warm the following in over, then cool:

¼ C. butter

4 C. Kellogg's O.K.'s

1 C. thin pretzels

(Cheerios, chex, etc. may be substituted for O.K.s, just so there are 5 C. of cereal.)

1 C. salted peanuts or canned mixed nuts

½ tsp. Salt

¼ tsp garlic salt

small amount of onion salt

1 Tbsp. Worcestershire sauce

XMAS PARTY SNACKS

¼ c. butter

4 c. kelloggss O.K's

1 c. thin pretzels

(Cherrioats, chex wheat, chex rice, chex corn may be substituted for the OK's or pretzels, just so there are 5 c. to basic recipe).

1. c salted peanuts (or canned mixed nuts)

½ t. salt

¼ t. garlic salt

Shake in small amount of onion salt

1 T. worchestire sauce

Warm in oven, stirring through occasionally so ingredients become well mixed.

(I have left out all the salt with just shaking in a shake or two of onion salt and garlic salt).

CRACKER JACK (Tana)

1 c. sorghum

1 c. sugar

1 t. vinegar

2 T. water

1 T. butter

¼ t. soda

5 qt. popped corn

1 c. peanuts

Mix molasses, sugar, water, butter, and vinegar together. Cook to hard boil 260°. Stir frequently during last of cooking to prevent scorching. Remove from heat and add soda. Add peanuts. Stir lightly. While foaming pour over pop corn. Pour into flat pan.

3 cups sugar Molasses Candy. (Erma Haud)
1 1/2 " Molasses.
1 cup Cream

Boil together on high heat to very hard ball stage. Remove from heat & add.

2 lbs vinegar

1 heaping tsp soda.

1 qt mts)

Pour into large buttered pan & cool

Do not touch until ~~quite~~ cooled.

Cracker Jack

1 c. Karo (white)
1/4 c. molasses
1/3 c. honey
2/3 c. sugar
1/2 c. butter

1 c. peanuts
5 qt. popped corn

Mix molasses, sugar, honey, karo, butter. Cook to hard boil (hard ball) Stir frequently during last of cooking to prevent scorching. Remove from heat and add peanuts. Stir lightly. Pour over pop corn. Pour into flat pan.

Or can be substituted for:

1/3 c. karo (white)	1 c. peanuts
1/3 c. honey	5 qt. popped corn
1/3 c. molasses (can add a little more)	
1 c. sugar	
1/2 c. butter	

PEANUT BRITTLE

2 C sugar
1 c. syrup
1/2 C. water
2 t. vanilla

1 c. raw peanuts
1 1/2 T. butter
1/2 t. salt
2 t. soda

Combine sugar, sirup & water and stir until it boils. Boil with lid on for a few minutes to wash grains down. Cook until spins a short thread when dropped from a spoon. Add 1 c. raw peanuts. Stir until candy turns a light golden brown, with a wooden spoon continuously (about 305°) Turn off heat & add in order, one at a time butter, salt vanilla, and soda. Pour into buttered cookie sheet to cool. ~~Don~~ not spread or jar. (Have butter, salt, vanilla, and soda all ready and measured before you start.

-melt-in-the-mouth-caramels-
Mary Jane Blake

1 cup butter
1lb brown sugar
Dash of salt
1 cup light corn syrup
1-15oz can sweetend condensed milk
1t vanilla

Melt butter in a heavy 3qt saucepan. Add brown sugar and salt. Stir until thoroughly combined. Stir in light corn syrup, mix well. Gradually add milk, stirring constantly. Cook and stir over medium heat until candy reaches firm ball stage. (245 degrees on a candy thermometer) about 15 minutes. Remove from heat. Stir in vanilla. Pour into buttered dish. (I use a cookie sheet with sizes) Cool and cut into squares. Makes about 2-1/2 pounds. You can also wrap in pieces of wax paper.

Peanut Butter Cups
(Ellen Savage)

2 8-oz. Hershey Bars (milk chocolate)
2 cups chunky peanut butter
1 square butter or margarine, softened
1 1/2 - 3 cups rice crispies
2 1/3 cups powdered sugar

Melt chocolate slowly. Mix remaining ingredients together, adding rice crispies last. Mix with hands (messy). Roll into small balls (melon baller or small icecream scoop helps). Dip into melted chocolate. Cool on waxed paper. Place in fridge. Can be frozen and are best made a day ahead. Makes lots.

SEE'S FUDGE

In a large bowl place the following ingredients:

3 pkgs. chocolate chips (large)
1/2 lb. butter
2 cups pecans
1 teaspoon vanilla

In a large saucepan place the following ingredients:

4 1/2 cups sugar
1 large can condensed milk

Boil 15 minutes exactly. (don't count any time that this is not actually boiling.) Place over the chocolate chip mixture, blend until smooth and pour into a 9x13 buttered pan.

(Caramel)

NEVER FAIL CARMELS

1/2 lb. butter
1 1/2 c. Karo Syrup
1 Can Eagle Brand Milk

2 C. Sugar
Pinch Salt

Bring to boil. Cook to firm ball. Add 1/2 t. Vanilla
Add nuts if desired. Pour into buttered pan.

Peanut Brittle (Quick)

2 C sugar 2 C raw spanish peanuts
1 C syrup 1 1/2 Tb. butter
1/2 c Water 1/2 tsp. salt
2 tsp. Vanilla 2 tsp soda.

Combine sugar, syrup & water
and stir until it boils. Boil with
lid on for a few minutes to wash
grains down. Cook until it spins
a short thread when dropped from
a spoon. Add 2 cups raw peanuts
(over)

-FUDGE- Mary Jane Blake

3- 7oz Hershey Bars (king size) or plain bars and
add walnuts instead
2 cubes of butter (1 cup)
12oz or 1 bag of milk chocolate chips
4 cups sugar
1-12oz can evaporated milk
2T vanilla
5 cups miniature marshmallows (first measure out
2 1/2 cups and put them in the freezer while you are
making the fudge)

In a big glass square pan break up the hershey bars
into 2" squares, add chocolate chips and butter
(cut into small pieces)

(Caramel)

NEVER FAIL CARMELS

1/2 lb. butter
1 1/2 c. Karo Syrup
1 Can Eagle Brand Milk

2 C. Sugar
Pinch Salt

Bring to boil. Cook to firm ball. Add 1/2 t. Vanilla.
Add nuts if desired. Pour into buttered pan.

(I use just one) Stir until candy turns a light golden brown with a wooden spoon continuously. (about 305°) Turn off heat & add in order, one at a time, butter, salt, vanilla, and soda. Pour into buttered cookie sheet to cool. Do not spread, or jar. Have butter, salt, vanilla, and soda all ready and measured before you

On stove in pan over medium heat, bring to a boil and cook 7 minutes while stirring the following ingredients: (the mixture should thicken up during these 7 minutes of cooking)

Sugar
Evaporated milk
2 1/2 cups of marshmallows (unfrozen ones)

Take mixture off the heat and pour over the chocolate bars, chips and butter mixture in the glass pan. Stir until the mixture loses its gloss. Then add vanilla and stir it in. Let the fudge cool somewhat so it isn't hot hot, and then add the 2 1/2 cups frozen marshmallows. Stir in with a wooden spoon. Pour into your cookie sheet pan (jellyroll pan)

Refrigerate 2 hours before cutting. ENJOY!

CHRISTMAS BREAK FAST RING (MYRLA)

2 PKG. OR CAKES OF YEAST
½ C. WARM WATER
1 ½ C. MILK
½ C. SUGAR

2 t. SALT
½ C. SHORTENING
2 EGGS
ABOUT 7 C. FLOUR

IN A LARGE MIXING BOWL, DISSOLVE YEAST IN WARM WATER. SCALD MILK. STIR IN SUGAR, SALT, AND SHORTENING. COOL TO LUKEWARM. COMBINE WITH DISSOLVED YEAST. STIR IN EGGS AND HALF THE FLOUR. BEAT WITH SPOON UNTIL SMOOTH. ADD ENOUGH REMAINING FLOUR TO MAKE A SOFT DOUGH. TURN ON LIGHTLY FLOURED BOARD. KNEAD UNTIL SMOOTH AND ELASTIC, ABOUT 5 MIN. PLACE IN GREASED BOWL AND COVER. LET RISE UNTIL DOUBLED IN BULK. PUNCH DOWN, LET REST 10-15 MIN. DIVIDE DOUGH INTO THIRDS (OR HALF). ROLL EACH INTO 9 X 16" RECTANGLE. SPREAD WITH 2 T. SOFT BUTTER (OR MORE). SPRINKLE WITH ¼ C. SUGAR, 1 t. CINNAMON MIXED TOGETHER AND ¼ C. CHOPPED NUTS. ROLL UP JELLY ROLL FASHION. PINCH EDGES TO SEAL. PLACE IN RING ON GREASED BAKING SHEET, SEALED EDGES DOWN. MAKE CUTS 2/3 THE WAY THROUGH RING AT 1" INTERVALS. LET RISE. BAKE AT 350 FOR 20-25 MIN. WHILE STILL WARM, FROST WITH CREAM CHEESE FROSTING.

CHRISTMAS BREAKFAST RING

(myrla)

2 pkg or cakes yeast
½ c. warm water
1½ c. milk
½ c. sugar

2 t. salt
½ c. shortening
2 eggs
about 7 cups flour

In large mixing bowl, dissolve yeast in warm water. Scald milk. Stir in sugar, salt, and shortening; cool to lukewarm. Combine with dissolved yeast. Stir in eggs and half the flour. Beat with spoon until smooth. Add enough remaining flour to make a soft dough. Turn on lightly floured board. Knead until smooth and elastic, about 5 min. Place in greased bowl and cover. Let rise until doubled in bulk. Punch down; let rest 10-15 min. Divide dough into thirds. Roll each into 9 x 16" rectangle. Spread with 2 T soft butter. Sprinkle with ¼ c sugar and 1 t. cinnamon mixed together and ¼ c. chopped nuts. Roll up jelly roll fashion. Pinch edge to seal. Place in ring on greased baking sheet, sealed edge down. Join ends of ring; pinch edge to seal. With knife or scissors, make cuts two thirds of the way through ring at 1" intervals. Let rise. Bake at 350° for 25 to 30 min. While still warm, frost with ¾ c. powdered sugar blended with 1 t. or more milk and ¼ t. vanilla. Yield: 2 rings.

Christmas ~~Bread~~ ^{Breakfast} Ring (meat)

2 packages or cakes yeast

$\frac{1}{2}$ cup warm water

$1\frac{1}{2}$ cups milk

$\frac{1}{2}$ cup sugar

2 tsp. salt

$\frac{1}{2}$ cup shortening

2 eggs

about 7 cups flour

In large mixing bowl, dissolve yeast in warm water. Scald milk. Stir in sugar, salt and shortening; cool to lukewarm. Combine with dissolved yeast. Stir in eggs and half the flour. Beat with spoon until smooth. Add enough remaining flour to make a soft dough. Turn on lightly floured board. Knead until smooth and elastic, about 5 minutes. Place in greased bowl and cover. Let rise until doubled in bulk. Punch down; let rest 10 to 15 minutes. Divide dough into thirds, Roll each into 9x16 inch rectangle. Spread with 2 tablespoons soft butter.

Sprinkle with $\frac{1}{4}$ cup sugar and 1 teaspoon
~~lemon~~ mixed together and $\frac{1}{4}$ cup
chopped nuts. Roll up, jelly roll fashion
pinch edge to seal. Place in ring
on greased baking sheet, sealed edge
down. Join ends of ring; pinch edge
to seal. With knife or scissors, make
cuts two-thirds of the way through
ring at 1 inch intervals. Let rise.

Bake at 350° for 25 to 30 minutes. While
still warm, frost with $\frac{3}{4}$ cup powdered
sugar blended with 1 tablespoon or more milk
and $\frac{1}{4}$ tsp. vanilla. Yield: 3 ~~soda rings~~



COVER RECIPE

CLASSIC CINNAMON BUNS

MAKES 12 buns **PREP** 20 minutes

RISE 2½ hours **BAKE** at 350° for 40 minutes

- 1 cup milk
- 1 envelope (¼ ounce) active dry yeast
- ¼ cup warm water (100° to 110°)
- 3 tablespoons granulated sugar
- 2 large eggs
- ¼ cup (½ stick) unsalted butter, melted

4½ to 5 cups all-purpose flour

½ teaspoon salt

FILLING

½ cup (1 stick) unsalted butter, softened

¼ cup granulated sugar

1 cup packed light-brown sugar

1 tablespoon cinnamon

1 cup coarsely chopped pecans

GLAZE

2 cups confectioners' sugar

1 to 3 tablespoons milk

① Heat milk in a small saucepan over medium heat until it just begins to boil. Remove from heat and let stand until cooled to room temperature.

② Meanwhile, sprinkle the yeast over the warm water in a large bowl. Add 1 tablespoon of the sugar and let stand until foamy, about 5 minutes. Beat in the remaining 2 tablespoons sugar, eggs and butter. Beat in cooled milk.

③ Gradually add 4 cups of the flour and the salt, scraping down side of bowl, until a soft dough forms. Turn dough onto a floured work surface. Knead into the dough as much of the remaining flour as necessary, adding more if too sticky. Knead for about 10 minutes until smooth. The dough will be soft.

④ Grease a large bowl. Place the dough in the bowl. Cover with plastic

wrap and place in a warm spot until doubled in size, about 1½ hours.

⑤ Coat two 9-inch round baking pans or cast iron skillets with nonstick cooking spray. Line bottoms with waxed paper; coat paper with spray. Prepare **Filling**. Mix butter, both kinds of sugar and cinnamon together in a medium-size bowl.

⑥ Punch down dough. Roll out dough on a lightly floured surface to an 18 x 12-inch rectangle. Spread the butter-sugar mixture over the dough. Sprinkle with nuts. Starting on one long side, roll up jelly-roll fashion and pinch seam to close.

⑦ Cut crosswise into 12 generous 1½-inch pieces. Arrange 6 pieces, cut-side down, in each prepared pan. Cover with plastic wrap and let sit in a warm spot until buns double in size, about 30 to 45 minutes. Or cover tightly with plastic wrap and refrigerate until the following morning.

⑧ Heat oven to 350°. Uncover pans and bake buns until they are golden brown and bubbly, 30 to 40 minutes. Transfer to a wire rack and let cool 10 minutes.

⑨ **Glaze.** Mix confectioners' sugar and 1 tablespoon of the milk, adding more milk as necessary, to make a smooth glaze. Drizzle glaze on top of buns (about ¼ cup per pan) and serve.

PER BUN 554 calories; 21 g fat (9 g sat.); 8 g protein; 86 g carbohydrate; 3 g fiber; 128 mg sodium; 68 mg cholesterol



Text **FC CINNAMON BUNS** to **76477 (S-N-I-P-P)** to have this month's cover recipe and shopping list sent to your phone and e-mail. Standard text-messaging rates apply.

ROLLS (Mom Whitmer)

2 Tbsp. yeast
1 cup water
2 tsp. sugar

Mix together

Mix:

6 eggs, beaten
2 sq. margarine
2 tsp. salt

2 cup scalded milk
1 cup sugar
8 cup flour

Mix all ingredients well. Let set 2 or 3 hours.
Make into rolls let rise and bake. (350).

Frosting: Butter powdered sugar
small amt of milk for
consistency.

Very good
Here's what's cookin'

Serves

Carol Whitmer

Recipe from the kitchen of

SUNMAID RAISIN OATIES COOKIES



1 c. margarine	2 c. flour
$\frac{3}{4}$ c. sugar	1 t. salt
$\frac{3}{4}$ c. brown sugar	1 t. soda
2 eggs	2 c. oats
$1\frac{1}{2}$ t. vanilla	1 c. raisins

Cream together butter, sugars, eggs and vanilla. Stir in flour, salt, baking soda and oats; mix well. Stir in raisins. Drop by tablespoons onto light greased baking sheets. Bake 375 F 10-12 minutes, or until light brown. Makes about 36 cookies.

Very good
Here's what's cookin'

Serves

Carol Whitmer

Recipe from the kitchen of

COCOANUT OATMEAL COOKIES



2 c. brown sugar	2 t. baking powder
1 c. fat	1 t. soda
2 eggs	2 c. quick oats
1 t. salt	1 c. cocoanut
1 t. vanilla	2 c. flour

Bake 375 for 8-10 min.

Valentine Cookies (Ellen)

2 c. Flour
 $\frac{1}{2}$ t. salt
2 t. Baking Powder
Sift together

$\frac{2}{3}$ c. shortening
 $\frac{2}{3}$ c. sugar
2 eggs
1 t. vanilla
1 t. lemon

Bake 375°

TURTLE COOKIES

$\frac{1}{2}$ c. shortening
 $\frac{1}{2}$ c. brown sugar
2 eggs
 $1\frac{1}{2}$ c. flour
 $\frac{1}{4}$ t. soda
 $\frac{1}{2}$ t. salt
1 c. nuts
vanilla & Maple? flavoring

FROSTING FOR COOKIES

1 c. powdered sugar
1 T. butter
 $\frac{1}{2}$ c. milk
cocoa

GINGER BREAD MEN

1 c. shortening	3 +. baking powder
1 c. molasses	1 +. ginger
1 c. sugar	1 +. nutmeg
2 eggs	$\frac{1}{2}$ c. milk
2 c. flour	

Cream shortening, add molasses & sugar, add eggs, add dry ingredients, add milk. Roll $\frac{1}{2}$ " thick, ~~bake~~ cut with cookie cutter, Bake 15 min in hot oven.

BANANA COOKIES (Colleen Bentley) or Applesauce Cookies

$\frac{1}{2}$ c. shortening 1 c. sugar 1 egg 1 c applesauce or bananas 1 t. soda $\frac{1}{2}$ t. cloves $\frac{1}{2}$ t. nutmeg $\frac{1}{2}$ t. salt $\frac{1}{2}$ t. cinnamon	<i>2 c. or more flour?</i> 1 $\frac{1}{2}$ c. raisins 1 c. nuts (use these if apple sauce)
--	--

Cream shortening. Add sugar, add eggs, add applesauce (put soda in applesauce) or bananas. Stir in dry ingredients. Bake 350° 15-20 min.

COOKIES

$1\frac{1}{2}$ c. graham cracker crumbs
 1 c. cond milk
 1 pkg. (1 c.) semi sweet choc. chips
 1 pkg. (1 c.) butterscotch chips
 1 c. chopped walnuts

Mix well & press into well greased 9" sq. pan.
 30-35 min. 350 . Cool 45 min.
 Cut into $1\frac{1}{2}$ " sq.s (makes 36).

Sour Cream and Spice Cookies (The American Woman's Cookbook, pg

3 C. sifted cake flour

1 tsp. baking soda

1 tsp. cinnamon

$\frac{1}{2}$ tsp. cloves

$\frac{1}{2}$ tsp. nutmeg

$\frac{1}{2}$ tsp. salt

$\frac{1}{3}$ C. shortening

2 C. brown sugar

2 eggs well beaten

1 tsp. Vanilla

$\frac{2}{3}$ C. thick sour cream

Sift flour, soda spices and salt together 3 times. Cream shortening with and fluffy. Add eggs and vanilla and mix well. Add dry ingredients alternate cream in small amounts. Mix well. Drop from teaspoon onto greased b
bake in moderate oven (350 F.) 12 minutes. Makes 40.

BUTTER BALLS

$\frac{3}{4}$ cup shortening (part butter)

1 cup brown sugar

1 egg

1 tsp. vanilla

2 cups flour

$\frac{1}{2}$ tsp. baking powder

1 cup chopped walnuts

powdered sugar

Cream shortening with sugar, egg, vanilla flour and baking powder and nuts. Roll dough into balls about the size of walnuts. Bake on greased cookie sheet 8-12 min. at 400°. While still warm sprinkle with powdered sugar.

Maple Butter Cookies

$\frac{3}{4}$ C. Butter or margarine

$\frac{1}{2}$ C. Brown Sugar, packed

1 Egg

2 Tablespoons milk

1 tsp vanilla

$1\frac{1}{2}$ Cups flour

$\frac{3}{4}$ tsp baking pdr.

3 pkgs (1 $\frac{5}{8}$ each)

Instant oatmeal

1 C. Raisins

1 C. Butterscotch chip.

1 C. Nuts

Bake at 325° for 15 min.

DATE BALL NO-BAKE COOKIES

(Ethel Jones)

In electric frying pan:

1 1/2 c. sugar

1 c. butter

bring to boil until it "pulls away"

1 pkg chopped dates (2 c, approx)

rum added

Add 6 cups rice krispies

Cool, form into balls, roll in coconut. Makes approx. 50

PECAN MELT A WAYS

1 c. pecans

1/2 c. butter

2 T. sugar

1 c. cake flour

1 t. vanilla

chop nuts fine-mix with flour.

Cream butter until soft, add sugar and vanilla. Then add nuts and flour. Blend until mixture holds firmly together. Form into small balls, place on baking sheet, flatten slightly. Bake 400° for 12-15 min. Roll in confectioners sugar immediately on removing from oven. Place on rack to cool.

Rice Krispie Bars (Mixie)

1 c. sugar

1 c. corn syrup (light)

1 c. peanut butter

6 c. rice krispies

1 c. chocolate chips ^{or} butterscotch chips

Place sugar & syrup in pan - Boil

Remove & stir in peanut butter.

Pour over krispies. Melt chips - spread over bars.

OATMEAL CHOC. CHIP COOKIES

(my own)

1 1/2 c. brown sugar
1 1/2 c. white sugar
1 c. shortening
2 t. vanilla
2 eggs

2 1/2 1 1/8 c. flour
1/2 t. salt
1/2 t. soda
3 1 c. rolled oats
1 1/2 pkg. choc. chips
1 1/2 c. walnuts

Bake 375°

DATE BALL NO-BAKE COOKIES

In electric frying pan:

1 1/2 c. sugar

1 c. butter

bring to boil until it "pulls away" from sides

1 pkg chopped dates (2 c, approx)

Add 6 cups rice krispies

Cool, form into balls, roll in coconut. Makes approx. 50

The Ultimate Sugar Cookie

Cookies

1 1/4 cups C & H Granulated Sugar
1 cup Butter Flavor Crisco
2 eggs
1/4 cup light corn syrup or regular pancake syrup
1 Tbsp. vanilla
3 cups all-purpose flour
3/4 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt

Decorations (your choice)
colored sugar crystals, frosting,
decors, candies, chips, raisins,
coconut, decorating gel

1. Heat oven to 375°F.
2. Combine sugar and Butter Flavor Crisco in large bowl. Beat at medium speed of electric mixer until well blended. Add eggs, syrup and vanilla. Beat well.
3. Combine flour, baking powder, baking soda and salt. Add gradually to creamed mixture at low speed. Mix until well blended. Divide dough into quarters.
Tip: If dough is too sticky/soft to roll, wrap each quarter of dough with plastic wrap. Refrigerate 1 hour. Keep refrigerated until ready to roll.
4. Spread 1 tablespoon of flour on large sheet of waxed paper.
5. Place a quarter of dough on floured paper. Flatten dough slightly, turn over, and cover with another sheet of waxed paper. Roll dough to 1/4-inch thickness. Cut out with floured cutter. Transfer to ungreased baking sheet, 2 inches apart. Sprinkle with decors, or leave plain to frost when cooled.
6. Bake at 375°F for 5-9 minutes, (bake smaller, thinner cut-outs closer to 5 minutes; larger cut-outs closer to 9 minutes).
DON'T OVERBAKE. Cool 2 minutes on baking sheet. Remove to counter to cool, then frost if desired.

ABOUT 3-4 DOZEN COOKIES (depending on size)



Chocolate Chip Cookie Delights

Courtesy Nestlé Toll House Morsels

Makes about 4 dozen cookies

2 1/4 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon salt

1 cup (2 sticks) butter, softened

1/3 cup Splenda Sugar Blend for Baking

3/4 cup packed brown sugar

1 teaspoon vanilla extract

2 large eggs

2 cups (12-ounce package)

Nestlé Toll House Semi-Sweet Chocolate Morsels

PREHEAT oven to 375°F.

COMBINE flour, baking soda and salt in small bowl. Beat butter, sugar blend, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels. Drop by rounded tablespoon onto ungreased baking sheets.

BAKE 9 to 11 minutes or until golden brown. Cool on baking sheets 2 minutes; remove to wire racks to cool completely.

Nutrition information per serving (1 cookie): 110 calories, 60 calories from fat, 7g total fat, 3.5g saturated fat, 15mg cholesterol, 85mg sodium, 13g total carbohydrate, 1g fiber, 8g sugars, 2g protein



MRS. FIELDS COOKIES

Cream together:

2 Cups Butter
2 Cups Sugar
2 Cups Brown Sugar

Add:

4 Eggs
2 Tsp. Vanilla

Mix Together:

4 Cups Flour
5 Cups Oatmeal (Put small amounts into blender and blend until it turns to powder. Measure first, then blend.)
1 Tsp. Salt
2 Tsp. Baking Powder
2 Tsp. Baking Soda

Mix all ingredients together and add a 24 oz. bag of chocolate chips, one 8 oz. Hershey bar (grape) or 3 cups chopped nuts. Bake on an ungreased cookie sheet. Bake golf ball sized cookies. Place 2 inches apart and bake at 375 degrees for 15 minutes. The recipe makes 112 cookies.

Buttermilk Sugar Cookies

(See on)

4 c. flour
1 tsp soda
1 tsp salt
1/2 c. shortening

1/2 c. butter or margarine
2 c. sugar
2 eggs
1 c. buttermilk
1 tsp vanilla

Cream shortening, butter, sugar and eggs. Add remainder of ingredients. Chill 2 hours. Roll out and cut. Bake at 375 to 400 . DO NOT OVER BAKE.

Very good for filled cookies or frosted with icing.

\$25,000 SNAPPY TURTLE COOKIES

Senior 1st Prize Winner in Pillsbury's 4th Grand National Recipe and Baking Contest by Mrs. Peter S. Harlib, Chicago, Illinois

BAKE at 350° F. for 10 to 12 minutes.

MAKES 2 1/2 dozen cookies.

Sift together... 1 1/2 cups sifted **Pillsbury's Best Enriched Flour***
1/4 teaspoon **soda**
1/4 teaspoon **salt**

Blend together... 1/2 cup **butter** or other shortening and
1/2 cup firmly packed **brown sugar**, creaming well.

Add... 1 **egg** and
1 **egg yolk**; beat well. (Reserve white.)

Blend in... 1/2 teaspoon **French's Vanilla**
1/2 teaspoon **French's Maple Flavoring**

Add... dry ingredients gradually; mix thoroughly.

Arrange... split **pecan halves** (rounded side up) in groups of three on greased baking sheets to resemble head and legs of a turtle.

Mold... dough into balls (use rounded teaspoonful of dough for each). Dip bottom into unbeaten **egg white** and press onto nuts.

Bake... in moderate oven (350° F.) 10 to 12 minutes. Do not overbake. Cool and frost generously.

*If you use Pillsbury's Best Enriched Self-Rising Flour (sold in parts of the south), omit soda and salt.

Chocolate Frosting

Combine 2 squares (2 oz.) chocolate or 1/2 cup semi-sweet chocolate pieces, 1/4 cup milk and 1 tablespoon butter in top of double boiler. Heat over boiling water until chocolate melts; blend until smooth. Remove from heat; add 1 cup sifted confectioners' sugar. Beat until smooth and glossy.

S'mores Treats™

1/4 cup margarine
1 package (10 oz.) regular marshmallows or 4 cups miniature marshmallows
6 cups **Kellogg's® COCOA KRISPIES®** cereal
3/4 cup graham crackers, cut or broken into small 1/2-inch square pieces

Topping
1/2 cup semi-sweet chocolate chip morsels
1/2 cup miniature marshmallows

1. In a microwave - safe bowl, heat margarine and marshmallows at HIGH for 3 minutes, stirring after 2 minutes. Stir until smooth.
2. Add **Kellogg's® COCOA KRISPIES®** cereal and graham cracker pieces. Stir until well coated. Put mixture into 13 x 9 x 2-inch pan coated with cooking spray.
3. Topping: Sprinkle chocolate morsels and 1/2 cup miniature marshmallows on top.

NUTRITION FACTS:

SERVING SIZE: 1 Bar with Chocolate Chips (53 grams)
Calories 290, Calories from Fat 63, Total Fat 7 g (10%), Saturated Fat 1.5 g (8%), Cholesterol 5 mg (2%), Sodium 260 mg (11%), Total Carbohydrates 53 g (18%), Dietary g (0%), Sugars 39 g, Protein 3 g, Vitamin A 15%, Vitamin C 15%, Calcium 0%, Iron 10%.

Yield: 24 bars



SEVEN LAYER COOKIES

$\frac{1}{4}$ lb. margarine
2 pkg. graham (24) crackers
6 oz. pkg. butterseotch chips
12 oz. pkg. choc. chips
1 c. cocoanut
1 c. nuts
2 cans Eagle Brand condensed milk

Melt butter in baking pan in oven or stove. Layer other ingredients in order given. Bake 25 min. at 350°.

HERMITS

2 c. U&I brown sugar	$3\frac{1}{2}$ c. flour
1 c. shortening	1 tsp. soda
1 c. sour cream	$\frac{1}{4}$ c. nuts
1 c. raisins	$\frac{1}{2}$ t. cloves
3 eggs	2 t. nutmeg
	2 t. cinnamon

Cream shortening and brown sugar. Add eggs. Sift four spices and soda. Add alternately with sour cream. Drop by teaspoon on greased cookie sheet. Bake at 350° for 12-15 min.

BROWNIES

$2\frac{2}{3}$ c. flour
1 t. baking powder
 $\frac{1}{4}$ t. salt
melt $2\frac{2}{3}$ c. shortening
6 t. cocoa
2 c. sugar
4 well beaten eggs

Beat eggs--add sugar--add melted shortening and chocolate. Add dry ingredients and 2 t. vanilla. Bake in pan at 375° for 25 min.

Brownies (Ellen Savage)

Mix together:

2 C. sugar

2 C. flour

1 tsp. Salt

4 (more if you like) T. cocoa

1 C. oil

1/8 tsp. Milk

4 eggs slightly beaten (or 3 eggs and 1/4 C. milk)

1 C. broken nuts

Spread this on prepared cookie sheet about 10 x 12 inches, 1/2 inch thick. Bake 15-20 minutes at 350 F. Cool and ice with your favorite icing or cut in squares and roll in powdered sugar while warm.

cookies

1/2 cup soft marj.

1/2 cup brown sugar

1 egg yolk

1/2 tsp. vanilla

Many Use Well
Beat this together well
Use your own
+ mix

Sift together - 1 cup flour

1/2 tsp. salt

mix in with above

Roll into 1 in. balls (sticky) dip into slightly beaten egg white and roll in chopped nuts.

Bake 1 in. apart on ungreased cookie sheet, then put thumb and press in center of each cookie. Bake at 375° for 10 to 12 min. Put a little dab of icing in center of each thumb print.

my original recipe

SUGAR COOKIES (MOM)

1/2 C. shortening

1/2 C. sugar

1 egg

1/2 tsp. vanilla

1/4 C. milk

1 3/4 C. flour

1/4 tsp. salt

1/2 tsp. soda

2 tsp. baking powder

Cream sugar and shortening, add egg add milk and flour alternately. Chill 45 min. roll and bake 400 for 10 min.

(Carol)

LEMMON SNOW BALLS

1 c. flour
1/4 c. powdered sugar
1/2 c. butter
2 eggs

3/4 c. sugar
2 T flour
3 T lemon juice
1/4 t. baking powder

Stir together flour and powdered sugar, cut in butter until mixture clings together. Pat in ungreased 8x8 pan. Bake 350 10-12 min. (~~bars~~).

Beat eggs, add granulated sugar, lemon juice, beat until thick & smooth 8-10 min, stir 2 T flour & baking powder, add to egg mixture & blend until moistened. Pour over baked layer. Bake 350 20-25 min. Sift powdered sugar over top. Cool. Cut into bars.

8x8 square pan
Small

SNICKERDOODLES

1 c. shortening

1 1/2 c. sugar

2 eggs (mix before you put in the others)

2 T. cream of tartar

1 t. soda

1/2 t. salt

2 3/4 c. flour

Mix shortening, sugar, and eggs until light and fluffy. Add dry ingredients and stir in. Chill for about an hour or so. Roll into balls size of a walnut. Dip in mixture of 2 T. sugar and 1 t. cinnamon. Place on greased cookie sheet. Bake at 300° for about 15 min. Until brown around the edges.

Chocolate

DEPT. OF AGRICULTURE
DARWIN, N.T.

RAISEN FILLED COOKIES

6 $\frac{1}{2}$ C FLOUR

2 TSP. SODA

2 C SHORTENING

2 C WHITE 1 C BROWN SUGAR

2 TSP SALT

4 EGGS

2 TLBS MILK

2 TSP VANILIA

MIXING TOGETHER
MAKE INTO 4 ROLLS
PUT IN FREEZER
USE AS DESIRED
SLICE & PUT FILLING
OVER

(Mm)

Oatmeal Cookies (Carol)

2 C. flour

1 $\frac{1}{2}$ t. baking powder

1 t. Soda

1 t. Salt

1 t. Cinnamon

$\frac{1}{2}$ t. Nutmeg

$\frac{1}{2}$ t. Allspice

1 C. raisins (optional)

$\frac{1}{2}$ t. Cloves

1 C. Shortening

2 t. Vanilla

1 C. b'n Sugar

1 C. white Sugar

2 eggs

2 C. Oatmeal

Sift flour and measure 2 C. of Sift
flour. Add baking powder, Soda, Salt,
Spices; Sift again. Cream Shortening

Lemon Bars

1 cup flour

$\frac{1}{2}$ c marg. soft

$\frac{1}{4}$ c p sugar

mix & put
in pan

2 eggs

1 cup sugar

$\frac{1}{2}$ t b powder

$\frac{1}{4}$ t salt

2 t gr. lemon

2 T lemon juice

Beat
3 min

Beat 1 min

FILLING

2 CUPS GROUND RAISENS

$\frac{3}{4}$ " SUGAR

1 " WATER

2 TBS. FLOUR

1 TSP VAN.

NUTS IF DESIRED

1 ADD 2 CUPS APPLE SAUCE TO RAISENS
TO EXTEND

and Vanilla in lg. bowl. Add Sugar a little at a time until all mixed. Add egg to shortening and sugar, stir well. Add flour a little at a time. Mix well. Add oatmeal and raisins. Mix well. Drop by teaspoonfuls on Cookie sheet. Bake at 375° for 10-12 minutes. Makes four dozen Cookies.

oven 350° 9x9x2 pan

20 min crust

25 min topping

Sugar Cookies

1 cup butter

2 cups sugar

3 large eggs

1 teaspoon vanilla

$\frac{1}{4}$ teaspoon lemon ^{extract} extare-

$\frac{1}{4}$ teaspoon nutmeg (pow)

Raisin Pops (Cass)
1c. ground raisin
mit $\frac{1}{2}$ c. water
+ $\frac{1}{2}$ c. sugar
will + vanilla
5 min.

1c. brown sugar
2c. oatmeal
1t. salt
2c. flour
1t. soda

Melt $\frac{3}{4}$ c. butter

Choose
ANCEF^{IV} IM
brand of sterile

1 egg

See back of pad for
prescribing information

$\frac{3}{4}$ tp. Cream of tartar

$\frac{1}{2}$ tp. Salt

$3\frac{1}{2}$ to 4 cups flour

Cream butter and sugar. Beat eggs with a fork add to BUTTER. Add Salt and nutmeg. Sift flour, salt, and Cream of tartar and add, little by little.

APR 3 1979

press hatz cunbs

300°

30 min

10-12-14 (AVR2) (C. amae)

APPLESAUCE OATMEAL COOKIES

(Kempster)

- | | | |
|-----------------|--------------|------------------------------|
| 2 C. Sugar | 2 Eggs | 1 C. Shortening |
| 2 tsp Soda | 2 tsp Nutmeg | 2 C. Unsweetened Apple Sauce |
| 1 tsp Salt | 3½ C. Flour | 2 Tsp Cinnamon |
| 2 C. Quick Oats | 2 C. Raisins | 2 C. Choc Chips |

Cream sugar & shortening until fluffy. Add eggs. Stir soda into applesauce and add alternately with sifted dry ingredients. Mix well. Add raisins, oats, & Chocolate chips. Drop by teaspoon on buttered cookie sheet and bake in 350 degree oven until slightly brown, about 8 to 10 min.

Triple for 9/13 pan

PECAN BARS (Susan Savage)

- 1 c. pecans
- 1 c. brown sugar
- ½ c. flour
- 1/8 t. salt
- 1/8 t. baking soda
- 3 T melted margarine
- 2 eggs

Melt Margarine in baking pan. Mix everything else and pour over melted margarine. Bake 350 for 30 min. Cool. Top with Powdered sugar.

Oatmeal Cookies

(Mrs. Vawter)

- 1 c. shortening
 - 1½ c. brown sugar
 - 2 eggs
 - ½ c. milk
 - 1 ¾ c. whole wheat flour
 - ¼ t/ soda
 - 2 t. baking powder
 - 1 t. cinnamon
 - 1 t. nutmeg
 - 3 c. rolled oats
- Nuts, raisins & choc. chips as desired.

Recipe: Marshmellow Cookies by Mary Jane Bleak

3 1/2 c flour 1 tsp soda 2 tsp baking powder 1 tsp salt
2/3 c cocoa 1 c shortening 2 c sugar 2 eggs 1 c milk
1 c nuts 2 tsp vanilla

Bake 375 degress 8-10 minutes

cut marshmellow's in half place cut side on baked cookies put back
oven until marshmellow are puffed 2-3 minutes, cool.

Frost with your favorite chocolate icing.

I use 2 pds powder sugar, 2 cubes butter, vanilla, cocoa, makes mor
enough.

CARROT BARS

Ruth Schecur

2 cups sugar
3 cups grated carrots
4 eggs
1 1/4 cup oil
1 cup nuts, chopped
2 teaspoons cinnamon
1 teaspoon salt
1 teaspoon soda
2 1/4 cups flour

Frosting:

1/2 cup margarine
1 small cream cheese
2 cups powdered sugar
2 teaspoons vanilla

Mix well and spread on cooled
cake.

Put all ingredients in bowl ex-
cept carrots and nuts. Mix well.
Add carrots and nuts. Spread on
large cookie sheet. Bake at 350
degrees for 25 minutes. Cool.

NUTMEG MELTAWAYS

1 cup of butter (no substitutes)
softened
1/2 cup sugar
1 teaspoon vanilla extract
2 cups all purpose flour
3/4 cup ground almonds (about 3 ounces)
toasted
1 cup confectioners' sugar
1 tablespoon ground nutmeg

In a mixing bowl cream butter, sugar and
vanilla. Gradually add flour: mix well Stir
almonds shape into 1 in balls place 2 in apc
on ungreased baking sheet Bake at 300 for 18-
minutes or until bottom are lightly browned.
cool on racks. Combine confectioners' sugar
and nutmeg gently roll on cooled cookies
in sugar mixture
Yield about 5 dozen.



DREAM BARS

Part I.

- 1 c. butter or oleo
- 2 c. brown sugar
- 2 c. flour

Mix with fork like pie dough. Pat on large cookie sheet.
Bake at 375° for 10-12 min.

Part II.

- 4 eggs
- 2 c. brown sugar
- 3 c. cocoanut
- 2 c. nuts
- ½ t. salt
- 2 t. baking powder
- 1 t. vanilla
- 4 T. flour

FILLED RAISIN BARS (Carol)

Xmas

- 1/2 c. water*
1/2 c. sugar
1 t. vanilla
 Mix and boil 5 min.

- 1 c. brown sugar
- 1 t. salt
- 2 c. flour
- 1 t. soda
- 2 c. oatmeal

Melt ¾ c. butter
 Press half crumbs in bottom of pan, put in filling, put remainder of crumbs on top. Bake 300° 30 min.

9" x 13" pan

COCOANUT CHEWS (Hospital)

Xmas

- 1 c. butter
- ½ c. sugar
- 2 c. flour

Mix & press in pan & bake 15 min.

- 2 eggs
- 1 c. brown sugar
- 2 T. flour
- ½ t. baking powder
- ½ t. salt
- ½ t. vanilla
- ½ c. chopped nuts
- ½ c. cocoanut

Beat eggs, add rest of ingredients & spread over top of hot crust. Bake 20 min. Cool & cut into bars.

NAME _____ ROOM NO. _____

ADDRESS _____ AGE _____

P.R.CO., BERWYN, ILLINOIS-51225-968-500

ADMITTED	DISCHARGED	DOCTOR	HOSP. NO.

Beat eggs, sugar & vanilla together. Mix flour, salt & baking powder. Sift over cocoanut & nuts. Mix with egg mixture. Pour over first part. Bake at 325° for 20 min. Cool and cut into bars.

Season's Greetings from the kitchen of: *(Mrs. Muesher)*Walnut Squares

Makes _____

1 egg un beaten
 1 cup brown sugar, packed
 1 teaspoon vanilla
 1/2 cup flour
 1/4 teaspoon baking soda
 1/4 teaspoon salt
 1 cup ~~cocoa~~ coarsely chopped walnuts

over →

Snickerdoodles

1c. shortening 1t. soda 2t. cream of tartar
 1 1/2 c. sugar 1/2 t. salt
 2 eggs (beaten) 2 3/4 c. flour

Mix shortening, sugar, and eggs. Add dry ingredients. Chill for an hour. Roll into balls. Dip in 2 T. sugar and 1t. cinnamon. Place on greased sheet. Bake at 350° for 5 min.

Grease an 8-inch square pan.
Stir together: egg, brown sugar & vanilla.
Stir in flour, baking soda and salt.
Add walnuts. Spread in pan and bake
at 350° for 18-20 minutes.
(Should be soft in center when
taken from oven)

Cool in pan

makes 16 2-inch squares.

Ranger Oatmeal Cookies

- 1 cup shortening
- 1 cup sugar
- 1 cup packed brown sugar
- 2 eggs
- 1 teaspoon vanilla
- 1/4 teaspoon salt
- 2 cups sifted flour
- 1 teaspoon baking powder
- 1/2 teaspoon soda
- 2 cups quicked rolled oats
- 2 cups dry cereal, presweetened or plain
- 1 cup flaked coconut or nuts
- 1/2 cup milk

Cream shortening and sugars. Stir in eggs, vanilla and salt. Sift flour, baking powder and soda; mix in. Add remaining ingredients; stir to blend. Drop by teaspoonfuls onto greased cookie sheet. Bake at 375 degrees for 10-12 minutes. **YIELD:** 6 dozen crisp cookies.

JUMBO RAISIN COOKIES (Ty Whipple)

Add 1 cup water to 2 cups Sun Maid Seedless Raisins and boil for 5 minutes. Cool. Cream 1 cup shortening and add 2 cups sugar. Add 3 eggs and beat well. Add 1 tsp. vanilla and cooled Raisin mixture. Sift together 4 cups sifted all purpose flour, 1 tsp baking powder, 1 tsp. soda, 2 tsp salt, 1 1/2 tsp. Cinnamon, 1/2 tsp. Nutmeg, 1/2 tsp allspice. Add to raisin mixture and blend well. Add 1 cup chopped nuts. Chill dough. (1 Hr.) Drop by tsp on greased, floured baking sheet. Bake in a hot oven (350) for 12 ~~to~~ 50 15 min. Makes 60 cookies.

(Add more nuts and chocolate chips)

Russian Teacakes or Mexican Wedding Cookies

- 1 C butter or margarine, softened
- $\frac{1}{2}$ C confectioner's sugar (Powdered) (Butter)
- 1 tsp. vanilla
- $2\frac{1}{4}$ C. Gold Medal Flour
- $\frac{1}{4}$ tsp. salt
- $\frac{3}{4}$ C. finely chopped nuts

Heat oven to 400°. Mix thoroughly butter, sugar + vanilla. Work in flour, salt + nuts until dough holds together. Shape dough into 1-inch balls. Place on ungreased

QUAKERS BEST OATMEAL COOKIES (Box)

- $1\frac{1}{2}$ C. ~~chopped pecans~~ ~~chopped walnuts~~
- $1\frac{1}{4}$ c. margarine
- $\frac{3}{4}$ c. packed brown sugar
- $\frac{1}{2}$ c. granulated sugar
- 1 egg
- 1 t. vanilla
- $1\frac{1}{2}$ c. all purpose flour
- 2 c. raisins
- 1 t. baking soda
- 1 t. salt (optional)
- 1 t. cinnamon
- $\frac{1}{4}$ t. nutmeg
- 3 c. quaker oats
- $\frac{1}{4}$ t. cloves.
- $\frac{1}{4}$ t. allspice

Heat oven to 375. Drop by tablespoons unto cookie sheet. Bake 8-9 minutes for chewy cookie, 10-11 min. for crisps cookie. Store in tightly covered container.

SUGAR COOKIES (From Colleen Bentley)

- 2 cups sugar
- 2 cups margarine
- 6 eggs
- 6 tsp. baking powder
- 7 cups flour
- 4 tsp vanilla

Cream sugar and margarine, add eggs, vanilla & dry ingred. Mix thoroughly, roll or shape. Bake on oiled cookie sheet for 10 min. at 375

baking sheet.

Bake 10-12 min. or until set but not brown. While warm, roll in confectioners sugar. Cool. Roll in sugar again. Makes about 4 doz. cookies.

Caramel 'n Chocolate Pecan Bars

from Land O'Lakes

Crust:

- 2 cups all-purpose flour
- 1 cup firmly packed brown sugar
- $\frac{1}{2}$ cup LAND O LAKES® Butter, softened
- 1 cup pecan halves

Caramel Layer:

- $\frac{2}{3}$ cup LAND O LAKES® Butter
- $\frac{1}{2}$ cup firmly packed brown sugar
- 1 cup milk chocolate chips

Heat oven to 350°. In large mixer bowl, combine all crust ingredients *except* pecans. Beat at medium speed, scraping bowl often, until well mixed and particles are fine (2 to 3 minutes).

Press on bottom of 13 x 9-inch baking pan. Place pecans evenly over unbaked crust.

In 1-quart saucepan, combine $\frac{2}{3}$ cup butter and $\frac{1}{2}$ cup brown sugar. Cook over medium heat, stirring constantly, until entire surface of mixture begins to boil. Boil 1 minute, stirring constantly. Pour evenly over pecans and crust.

Bake for 18 to 22 minutes or until entire caramel layer is bubbly. Remove from oven. Immediately sprinkle with chips; allow to melt slightly (2 to 3 minutes). Swirl chips leaving some whole for a marbled effect.

Cool completely; cut into bars.

TIP: Do not overbake or refrigerate. The caramel layer may become too hard.

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HAWAIIAN DROP COOKIES

- 2 c. flour
- 2 +. baking powder
- $\frac{1}{2}$ +. salt
- $\frac{2}{3}$ c. shortening
- $\frac{1}{4}$ c. sugar

- $\frac{1}{8}$ +. vanilla
- $\frac{1}{2}$ +. almond
- legg
- $\frac{3}{4}$ c. well drained pineapple (crushed)
- $\frac{1}{2}$ c. shredded cocoan

Sift together flour, baking powder, and salt. Cream shortening, sugar, and extracts thorough. Beat in egg until mixture is fluffy. Blend in pineapple and dry ingredients. Drop on sheet.

Bake 20 min 325° Better of stored 24 hr.

RECIPE FOR HAPPINESS

One half cup of friendship

One cup of thoughtfulness

Cream together with a pinch of tenderness.

Very lightly beat in a bowl of loyalty with
one cup of faith, one cup of hope and one cup of charity

Be sure to add a spoonful of gaiety that sings

And also the ability to laugh at the smallest things.

Moisten with the sudden tears of heartfelt sympathy.

Bake in a good natured pan and serve repeatedly.



Compiled and donated by
DAUGHTERS OF UTAH PIONEERS
SILVER REEF CAMP
LEEDS, UTAH
"the best darn cooks in the county"



D **ELICIOUS-DESSERTS**

U **LTIMATE-TASTE**

P **LEASURE-EVERY BITE**

“Recipes to DIE for!”

To Serve at DUP Meetings or
other Special Occasions

BERRY*GRAHAM*CRACKER DESSERT

18 graham crackers
 $\frac{1}{4}$ c. sugar
 $\frac{1}{4}$ c. milk
 $\frac{1}{4}$ c. melted butter

$\frac{1}{2}$ lb. marshmallows
 1 c. whipping cream
 1 pt. sweetened berries
 $\frac{1}{2}$ c. sliced nuts

Roll graham crackers to fine crumbs and add melted butter and sugar. Mix well and pat into flat greased baking dish, reserving two T. for the top. Melt marshmallows in top of double boiler with milk.

Cool. Add cream which has been whipped.
 (over)

RASPBERRY DESERT (Dixie - Karen)

7 oz. pkg. sugar wafers, crushed
 $\frac{1}{2}$ c. powdered sugar
 $\frac{1}{2}$ c. butter

2 eggs
 3 pkg. thawed raspberries
 $\frac{1}{2}$ c. sliced almonds
 $1\frac{1}{2}$ T. cornstarch
 $\frac{1}{2}$ pt. whipping cream

Spread $\frac{1}{2}$ crushed sugar wafers on 9 x 13 pan. Cream powdered sugar, butter, & eggs. Dot across crumbs. Sprinkle with $\frac{1}{2}$ c. sliced almonds. Drizzle 3 pkg. thawed raspberries into sauce pan. Thicken juice $1\frac{1}{2}$ T. cornstarch. Fold in berries. Spread over top of sliced almonds. Whip $\frac{1}{2}$ pt. whipping cream.

RAINBOW BERRY FREEZER PIE (Dixie)

Graham Cracker Crust:

18 graham crackers
 6 T. butter
 2 T. sugar

Put in refrigerator 45 min until crust becomes firm.

1 pt. sherbet (rainbow)

1 - 4 oz. whipped desert topping

$\frac{1}{3}$ c. seedless red raspberry jam. ~~sprinkle~~

Spread raspberry jam over crust

Add sherbet (softened by setting out of freezer 15 min before)

Spread over jam. Add whipped topping

A

Dissolve gelatin in liquid
allow gelatin to thicken, then
Whip and fold in remaining
ingredients.

1 tsp cinnamon
1/2 tsp nutmeg
1/2 tsp allspice
1/4 tsp cloves
1/2 c chopped nuts

Combine raisin &
water - bring to boil -
remove from heat.
Stir in shortening - cool
lukewarm.
Stir in sugar & egg.
Sift dry ingred. beat

into raisin mixture. Stir in nuts.
Pour into greased $15\frac{1}{2} \times 10\frac{1}{2} \times 1$ " 375° - 12 min
when cool, cut into bars. Dust lightly w/ confectioners
sugar or frost while warm.
(4 doz. bars)

Pennsylvania Dutch Crumb Cake (Canned)

2 $\frac{1}{4}$ C. H. brn. Sugar (1 lb) 1 C. buttermilk
2 C. Flour 1 egg
 $\frac{1}{2}$ C. shortening 1 t. baking soda
 $\frac{1}{2}$ t. each salt, cinnamon
& allspice

In bowl mix well sugar, flour, shortening
& spices, reserve 1 C. for crumb topping
To remaining sugar flour mixture add
buttermilk, egg and soda just until \rightarrow

moistened. Spread in 2 greased 9 inch
layer-cake pans or 1 greased 13x9x
in baking pan. Sprinkle reserve
flour-sugar mixture over top. Bake at
400° for 30-35 min or until cake
rolls away from sides of pan. To
reheat bake at 350° for 12-15 min

Place layer of marshmallow mixture in baking di
and then the berries and nuts mixed lightly
together.

~~Add remaining marshmallow mixture~~ and top with
reserv d graham cracker crumbs.

Chill in refrigerator over night.

Cut into squares and serve. (16 servings.)

cream and put on raspberries. Sprinkle on
rest of crumbs.

Refrigerate.

Put in freezer, freeze 4-6 hours, or over
night.

Remove from freezer 20-30 min. before servin

DESSERT (hospital)

1 pkg orange jello
~~3/4~~ 1 c. hot water
1/2 c. orange juice
1/2 c. sugar
1 tall can chilled evap. milk
1 small can crushed pineapple

1 small bottle maraschino
1/2 c. pecan or walnuts
mandarin oranges (opt.)
16 crushed graham crackers
1 T. sugar
3 T. butter

Drain off juice from all fruit. Dissolve jello in water. Add sugar and juice. Cool to syrup stage. Whip the chilled milk till stiff. Beat jello into whipped milk. Fold in fruit & nuts. Melt butter and mix into crushed cracker crumbs. Put 1/2 crumb crust in pan. Pour on jello mixture. Sprinkle rest of crumb mixture on top. Refrigerate several hours. (other fruits may be used such as fruit cocktail)
9 x 13 x 2 glass dish.

Cherry Cheesecake Pie

Beat one 8oz. pkg. Philadelphia Cream Cheese until fluffy (should be at room temperature.) Gradually stir in 1 can Borden's Eagle Brand Milk and 1/3 C. lemon juice + top vanilla. Pour into graham cracker crust. Chill 2-3 hours. Top with 1 can prepared cherry pie filling or one can pie filling of one's

PEPPERMINT DESSERT (Dixie)

2 c. Graham Cracker crumbs
1/4 c. melted butter
(Put in 9 x 13 pan)
1/2 c. butter
1 1/2 c. powdered sugar
Cream & add 3 slightly beaten eggs
3 sq. semi sweet chocolate (melted)
Beat until light & fluffy.
Pour over crust & freeze. Whip 1 pt. cream or 2 pkg. dream whip. Sweeten to taste. Add food coloring to make pink and 1 pkg. miniature marshmallows. (10 oz.)
Pour over choc. mixture
Spread 1/2 c. crushed peppermint over top & freeze

APPLE CRISP

3 c. dehydrated apple slices
4 c. water
1 c. sugar
1 $\frac{3}{4}$ t. cinnamon
1 $\frac{1}{2}$ t. salt

Topping:
1 c. sugar
1 c. flour
 $\frac{1}{2}$ t. salt
 $\frac{1}{2}$ c. soft butter

Bring apple slices to a boil in water. Remove from heat. Mix sugar, cinnamon, and salt, and stir into apple slices. Spread mixture in 8X8X2 inch pan. Sift remaining sugar, flour, and salt. Cut in butter until mixture is as fine as cornmeal. Spread as topping over the apple slices. Bake at 400 degrees for about 30 minutes. Serve warm or cold with milk, cream, or ice cream, if desired.

Serves 12-18

STRAWBERRY DESSERT (Carlyle School)

$\frac{1}{2}$ c. brown sugar
 $\frac{1}{2}$ c. chopped nuts

1 c. sifted flour
 $\frac{1}{2}$ c. butter (1 cube)

Combine brown sugar, flour, and nuts. Press into 13 by 9" pan. Bake at 400° for 20 minutes, mixing every four to five minutes. Cool. Crumble and remove one half mixture from pan. Line bottom of pan with remaining mixture.

FILLING

1 package (8 oz) cream cheese
1 c. powdered sugar
1 pkg danish dessert

2 pkg. dream whip whipped
Remainder of crust
1 pkg frozen strawberries
thawed

Beat dream whip. Fold in softened cream cheese and powdered sugar. Blend well. Pour over crust and spread until smooth and level. Sprinkle remaining crust mixture over cream cheese mixture. Cook danish dessert according to directions. Add strawberries. Carefully pour over cream cheese mixture. Cover and chill 2 hr.

PEACH COBBLER

- 2-3 C PEACHES SLICED
- 2 TSP. GRATED LEMON PEEL
- 3 T. LEMON JUICE
- 2 T. TAPIOCA
- 1-1/2 C SIFTED FLOUR
- 2 TSP. BAKING POWDER
- 1/4 TSP. SALT
- 1 EGG BEATEN
- 1/2 C WATER
- 2 T. BUTTER
- 1/2 C BUTTER
- 1/3 C MILK
- 3/4 C SUGAR

*Peach
Cobbler*

PLACE PEACHES IN 2 QUART CASSEROLE, SPRINKLE WITH LEMON JUICE, LEMON PEEL & TAPIOCA. SIFT FLOUR, BAKING POWDER & SALT, CUT IN 1/2 C BUTTER TO FORM CRUMBS. COMBINE EGGS & MILK, STIR INTO FLOUR MIXTURE, MIX UNTIL JUST MOISTENED. SPOON OVER TOP OF PEACHES. COMBINE SUGAR, WATER & 2 T. BUTTER, BRING TO BOIL. POUR IMMEDIATELY OVER BATTER. BAKE 375° FOR 45 MIN. UNTIL BROWN

STRAWBERRY

SWIRL

- | | |
|--|------------------------------------|
| 1 c. graham crack-
er crumbs | 1 3 oz. pkg. straw-
berry jello |
| 2 T. sugar | 1 c. boiling water |
| 1/4 c. butter or
margarine, melted | 1/2 lb. marshmallows |
| 2 c. sliced fresh
strawberries or | 1/2 c. milk |
| 10 oz. frozen slic-
ed strawberries,
thawed. | 1 c. whipping
cream, whipped. |

Mix crumbs, sugar and butter. Press firmly over bottom of 9"x9"x2" baking dish. Chill till set. Sprinkle 2 T. sugar over fresh strawberries. Let

til partially set. Meanwhile combine marshmallows and milk. Heat and stir until marshmallows melt. Cool thoroughly, then fold in whipped

(Geller)

DESSERT (Erma Sandberg)

Add 1 3 oz. pkg of jello (any flavor to match fruit)
1 carton cool whip, add 1 pkg. cottage cheese, and any
kind of ^{drained} fruit (such as pineapple, strawberries, raspbe
etc.) Ready to serve.

VARIATION

Let the 3 oz. pkg. of jello set few minutes until slus
Then whip in cool whip, cottage cheese, fruit. Set on
graham cracker crumbs.

SOME MORES

6 FIVE*CENT milk chocolate bars
10 marshmallows
20 single graham crackers

For each some Mores, toast a marshmallow over the coal
of a fire until golden brown. They can also be toasted
on baking sheet in oven. Lay 4 squares milk chocolate
on one graham cracker; place toasted marshmallow on
chocolate; top with second graham cracker. Press graham
crackers together and eat. Makes 10.

CHERRY CRUNCH

2 cans (1b. 5oz. each) cherry pie filling
2 t. lemon juice
1 package white cake mix
 $\frac{1}{2}$ cup chopped nuts
 $\frac{1}{2}$ c. (1 stick) melted margarine.

Preheat oven to 350°. Spread filling in
the bottom of the 9 x 13 cake pan. Sprinkle
with lemon juice. Combine dry cake mix with
nuts and melted margarine (mixture will be
crumbly). Sprinkle over pie filling.

Bake at 350° for 40-50 minutes; until golden
brown.

stand $\frac{1}{2}$ hour. Dissolve gelatin in boiling water. Drain strawberries. Save juice. Add water to juice to make 1 cup, add to gelatin. Chill un-cream. Add strawberries to gelatin, then swirl-in marshmallow mixture to marble. Pour into crust. Chill until set. Cut in 9 or 12 squares.

Miranda's Peach Delight

(Delicious)
(Carol)

1 box vanilla wafers crushed

1 cup sugar

1 cup real butter - softened

Mix together and put 2/3 of the mixture in a 9x13 pan.

Reserve last third for later.

Whip 1 pint whipping cream with 1/2 cup sugar. Fold in 6-10 cups sliced peaches. Do not stir! Top with remaining crumb mixture. **ENJOY!**

Jam Cookies

by Virgil Bice, Hurricane

Elma
Zaida

1 1/2 cup Jam, old
1/2 cup Sugar
2 EGGS
1/2 cup Shortening
2 cups plus 2 TBSP Flour
1/2 tsp. Salt
1 tsp. Soda
1 tsp. Baking Powder
1/2 tsp. Cinnamon
1/2 tsp. Nutmeg
1/2 tsp. Cloves
1 cup Nuts, chopped
1 cup raisens

Cream Jam, sugar, shortening and eggs. Mix all dry ingredients, then add first mixture. Add nuts and raisens last. Bake at 350° for 10-20 min on greased cookie sheet.

CHOC RUM BALLS

In bowl stir together 3 1/2 c. vanilla wafer crumbs (12 oz) 1 c. pecans,
1 c. confectioners sugar
1/4 c. unsweetened cocoa.
1/3 c. rum
1/3 c. karo
Until well blended. Shape into 1" balls.
Roll in 1/2 c. confectioners sugar.

DESSERT (Erma Sandberg)

Melt marshmallows in milk

Cool. Add drained pineapple, whipped cream. Put on graham cracker crumbs. Let set 2-3 hours.

ICE CREAM STRAWBERRY DESSERT (Schmidt)

3 cups rice krispies	1/2 cup brown sugar
2 cups coconut	1/2 cup margarine
1 cup chopped walnuts	1/2 gal. vanilla ice cream (brick)

Melt butter and brown sugar until blended. Remove from heat and add all ingredients except ice cream. Press half of mixture into bottom of 9x13 cake pan (reserving other half for top). Slice ice cream in 1" slices and lay in pan - use melted ice cream to fill in spaces. Put rest of mixture on top. Refreeze. To serve cut into squares and spoon on topping.

Topping: Mix 1 pkg Danish Dessert according to directions. Add either fresh or frozen strawberries or raspberries. Nice is served warm over frozen ice cream dessert.

LEMON CHEESE CAKE (Linda)

(Refrigerate 24 hours before serving)

1 large pkg. cream cheese 8 oz.
1 small pkg. lemon jello
1 c. sugar
1 c. evaporated milk (refrigerate milk the night before you make the cake)

CRUST

15 or 20 graham crackers
1 sq. margarine - soft
2 or 3 Tbs. sugar
2 tsp. vanilla

Chill evaporated milk, soften cream cheese. Set jello & let get consistency of egg whites. Whip jello, whip canned milk, add sugar in small amounts to cream cheese. Add vanilla to cream cheese. Mix jello, evaporated milk & cream cheese together. Line bottom of oblong pan with crust, leaving about 1/4 of crust for topping. Pour in cheese filling and top with remaining 1/4 crust mixture.

PUMPKIN SQUARES (Geraldine Stirling)

1 pkg. yellow cake mix - less 1 cup
 ½ cup melted margarine
 1 egg

Mix and spread over bottom of cake pan, push up side of pan part way.

MIX FILLING

1 large can pumpkin
 ½ cup brown sugar
 2½ t. pumpkin pie spice
 2/3 cups Borden's condensed milk
 2 eggs slightly beaten
 dash salt

-(I use 1 can pumpkin pie mix and don't use pumpkin pie spice)
 (I use 2/3 cup canned milk and 2/3 cup sugar instead of the condensed milk)

MIX

1 cup cake mix
 ¼ cup soft margarine (room temp.)
 1 t. cinnamon
 ¼ cup white sugar

Sprinkle over and bake at 350 for 45-50 min. or until knife comes out clean

FRUIT COCKTAIL PIE

1 c. sugar	1 c. brown sugar
1 c. flour	½ c. chopped nuts
½ t. salt	
1 egg	
1 can #303 fruit cocktail	

Beat egg, add drained juice to egg, add flour, sugar, salt, add fruit last. Put in greased pan, sprinkle with 1 c. brown sugar, ½ c. chopped nuts.

Bake 325° for about 40 min. or more, press top, if springs back, is done.

SNOW BALLS (Tana)

2 c. dates chopped	½ c. chopped nuts
1/3 c. sugar	24 vanilla wafers
½ c. water	1 c. heavy cream
1/8 t. salt	1 c. cocoanut

Chop fruit. Add water, salt, and sugar. Cook over low heat until thick. Remove from heat. Beat with egg beater. Add nuts. Put between wafers. Fill 3 high. Let stand in refrigerator over night. Next day, cover with whipped cream, cover with cocoanut. Cocoanut may be tinted if desired.

Emerald Bread

(Myrtle & Mary Jo)

- 1 pkg. Minute Jello
- 1 pkg. Minute Jello
- 2 C. liquid (Pineapple juice plus water)
- 1 C. Crushed Pineapple
- 1 C. Margarine (2 t. marger)
- 1 C. Cottage Cheese
- 1 C. Evaporated milk
- 1 C. Chopped nuts

Old Fashioned Raisin Bars

- 1 C raisins
- 1 C water
- 1/2 C shortening or salad oil

(Carole
Ney)

- 1 C granulated sugar
- 1 slightly beaten egg
- 1 3/4 sifted all-purpose flour
- 1/4 tsp salt
- 1 tsp soda

SUNSHINE COFFEECAKE

(Carol)

- 3 cups quick mix
- 1/3 C. sugar
- 1 egg, slightly beaten
- 1 C. milk or water XXX
- 1 t. vanilla
- cinnamon crumble topping

Cinnamon Crumble Topping:

- 1/3 C. all-purpose flour
- 1/2 C. dry bread crumbs or cookie or cake crumbs
- 1/2 C. brown sugar, firmly packed
- 1 t. cinnamon
- 1/4 C. butter or margarine

Preheat oven to 350°. Butter an 8-inch square pan. In a medium bowl, combine Quick Mix sugar until evenly distributed. In a small bowl, combine egg, milk or water, and vanilla. Stir until just blended. Add liquid ingredients all at once to the dry ingredients. Fold mixture together until blended. Prepare Cinnamon Crumble Topping. Spread half batter in the prepared pan. Spread half of topping over the batter. Top with remaining batter and topping. Bake 40 to 50 minutes. Makes one 8-inch cake.

DILL PICKLES

2 c. water
1 c. vinegar
2 T. sugar
2 T. salt

Bring to boil (I added 2 T. ~~corn~~^{dill} seeds before boiling).

Put some dill seeds in bottles, add sliced (quartered) cucumbers.
Or/ put dill blossoms & sprigs in bottles. Pour syrup over. Seal.

KETCHUP

1 bucket tomato es (about 2 gal. juice)
cook and get out juice and let set overnight
and water will come to top, skim in the
morning and take off all water

cook until about half left, then add:

2 tbs. ketchup spice
2 tbs. salt
1 cup vinegar
1 or 1 1/2 cup sugar

Onion (optional)

Boil about ten minutes after adding spices and
bottle up.

MEXICAN DIP

Put in layers on a platter or dinner plate.

- First Layer: 1 large or 2 sm. can refried beans with chiles
- Second Layer: 1-2 ripe, peeled and mashed avacados. Mix with enough sour cream and mayonnaise and lemon juice to make it spreadable. Spread over beans to within $\frac{1}{2}$ inch of edge of beans.
- Third Layer: 1 pkg. dry taco seasoning mix. Mix with 3 Table. sour cream & 2 Table. mayyonnaise. Then spread over avacado layer to within $\frac{1}{2}$ inch of the edge.
- Fourth Layer: $1\frac{1}{2}$ ozs. of monterey and cheddar cheeses. Grate and sprinkle on.
- Fifth Layer: $\frac{1}{4}$ head. of shredded lettuce
- Sixth Layer: $\frac{1}{2}$ cup chopped green onions
- Seventh Layer: 2 tomatoes, diced
- Eighth Layer: $1\frac{1}{2}$ ozs. monterey & cheddar cheeses. Grate and sprinkle on.
- Ninth Layer: 1 medium white onion, chopped
- Tenth Layer: 1-6 oz. can chopped or sliced olives
- Eleventh Layer: 1 jar taco sauce — *(Put this in dish separate)*

Serve either cold or heated up in your microwave and serve with tortilla chips. This makes a large platter full so you might want to half the recipe.

CHEESEBALL ("Gidget's")

- 1 bottle Old English sharp
- 2 bottles Roka Blue
- 1 8 oz. creme cheese
- 1 3 oz. creme cheese
- 2 Tbsp. finely chopped onions
- 1 Tbsp. Worcestershire sauce
- 1 tsp. Horse radish

Mix with hands until smooth and creamy.
(A mixer makes it too thin, won't set up)
Set in fridge until firm enough to mold.
Mold into balls and roll into finely
chopped walnuts or pecans.

Makes 3 cheeseballs.

HEAVENLY DIP

- 1 c. mayonnaise
- 1 c. sour cream

- 1 tsp. dill weed
- 1 tsp. Bon Appetit

Mix together well; refrigerate overnight.

Marie Jessup

GUACAMOLE DIP

- 3 avocados (ripe)
- 1 or 2 serrano chilies, chopped
- 1 small tomato, chopped
- A little cilantro or coriander
- A dash of cumin

- Juice from 1/2 lime, squeeze on
avocados
- 2 Tbsp. white onion, chopped
- A dash of garlic
- A little salt and pepper

Gabby Gourmet

ROMA'S VEGETABLE DIP

- 1 c. sour cream
- 1 c. mayonnaise

- 3 Tbsp. minced onion
- 1 Tbsp. parsley flakes
- 1 Tbsp. Lawry's seasoned salt

CURRY DIP

- 2 tsp. curry powder
- 1 1/2 tsp. garlic salt
- 2 Tbsp. sugar
- 2 tsp. prepared horseradish

- 2 tsp. grated onion
- 2 Tbsp. cider vinegar
- 1 c. sour cream
- 1 c. mayonnaise

Mix curry powder, garlic salt, sugar, horseradish, onion, and vinegar. Add sour cream and mayonnaise. Mix well. Cover and chill several hours. Serve with favorite veggies and crackers.

Judy Hart

KILLER GUACAMOLE

- 3 avocados, mashed
- 3 Tbsp. lemon juice
- 1 pt. sour cream
- 1 c. grated cheese

- 1 small onion, diced
- 1 tomato, diced
- Garlic salt to taste
- Dash of salt and pepper

Mix all together. You leave 1 of the pits in the dip to keep it from turning dark and to add flavor. Serve with chips.

Pam Hunt, Laurie Frei

1 QT. MILK (scalded)

DO NUTS

10 TBL. SUGAR

8 TBL. MARGARINE OR CRICO (BUTTER FLAVORED)

1 TBL. SALT

A DASH OF NUTMEG

7 TBL. DRY YEAST

4 C. WHITE FLOUR

4 C. WHOLE FLOUR

GRIND WHEAT, ADD SUGAR MARGARINE, SALT AND NUTMEG. ADD YEAST LAST. THE REST OF THE INGREDIENTS WILL COOL THE MILK, SO IT DOES NOT KILL THE YEAST.

ADD ALL THE FLOUR AND KNEAD UNTIL ALL IS WELL BLENDED. TURN OUT ON FLOURED BOARD AND KNEAD BY HAND ONLY UNTIL YOU CAN HANDLE IT.

ROLL OUT $\frac{1}{2}$ INCH THICK, CUT AND LET RISE FOR 5 MIN.

DEEP FRY IN OIL 375 DEGREE. DRAIN ON PAPER TOWEL. DIP IN DOUGHNUTS GLAZE

ROLL IN SUGAR, CINNAMON SUGAR, CHOCOLATE OR VANILLA FROSTING. DIP IN CHOPPED NUTS., ALMONDS OR COCONUTS. *2 days.*

SPUDNUTS (Howard Staheli)

3 yeast cakes dissolved in $\frac{1}{4}$ cup water

2 cups mashed potatoes

$\frac{1}{2}$ cup shortening

1- $\frac{1}{2}$ cups sugar (white, brown or half of each)

1 egg

2 cups scalded milk

1 tsp. vanilla

Mix; then add dry ingredients:

$\frac{1}{2}$ tsp. nutmeg

1 tsp. salt

8 cups flour

Mix well and knead. Let raise until triple in bulk or refrigerate over night and let raise.

Roll to $\frac{1}{2}$ -inch thick, cut and let raise to $\frac{1}{4}$ -inch thick. Fry in 2 inches oil at 375-385°.

GLAZE: Powdered sugar, milk and vanilla. Use thick and dip one side only while hot.

Food Preparation Recipes

By

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SECOND EDITION

NEW YORK

JOHN WILEY & SONS, INC.

LONDON CHAPMAN & HALL, LIMITED

OVEN TEMPERATURES

Slow: 250-350°F

Moderate: 350-400°F

Hot: 400-450°F

Very hot: 450-550°F

Temperature and time for products have been standardized in a heat-regulated electric or gas oven for the amount, size, and shape of product as indicated by the recipe. The temperature and time may be followed for any oven.

Salt: The proportion of salt is based on $\frac{1}{4}$ t per cup of flour when salted fats are used in the recipe, and $\frac{1}{2}$ t per cup of flour with unsalted fats.

These basic proportions may be increased slightly with the addition or inclusion of fruits and nuts, and also with individual tastes.

Sugar: All proportions are for granulated sugar unless otherwise stated.

Other Sweeteners: Arbitrary rules are not feasible for the use of syrups since the composition of one syrup may differ from another syrup of the same type; honey, for example. Certain qualities, such as color, flavor, and texture, are altered when granulated sugar is replaced by other sweeteners.

The following are guides adequate to developing experiments and sugar substitution tests:

Brown and Maple Sugars: Use the same amount as granulated sugar specified in the recipe. Use brown and maple sugar as white sugar.

All Syrup Sweeteners: Any one may replace sugar measure for measure up to $\frac{1}{4}$ c without any change in the recipe. Consistently better results are secured when not more than half the sugar is replaced by a syrup. Reduce liquid in the recipe approximately 2 tb for each $\frac{1}{2}$ c of syrup used. Add approximately $\frac{1}{8}$ t baking soda for each $\frac{1}{2}$ c honey, molasses, or sorghum. In cakes and cookies cream the syrup into the creamed shortening and sugar. In beverages, cream fillings, muffins, and salad dressings combine syrups with the liquid in the recipe.

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THIRD PRINTING, JANUARY, 1946

Printed in the United States of America

SUBSTITUTIONS *(Continued)*

Self-Rising Flour: This flour may be used with excellent results in batters and doughs where plain flour is used, omitting the leavening and salt in the regular recipe.

It is not recommended for yeast-leavened batters and doughs, in angel food or rich cakes. It may be used in sponge cakes. Like plain flour, self-rising flour should be sifted once before measuring.

Milk: When milk is the liquid, sweet milk is indicated unless otherwise stated.

Evaporated Milk may be used with excellent results in these recipes. Mixing equal parts of evaporated milk and water restores it to the composition of whole milk.

For a richness of flavor and to add extra milk solids to beverages, custards, ice creams, puddings, and salad dressings, evaporated milk may be used as it pours from the can.

Powdered Skim Milk may also be used. Sift it with the dry ingredients, using the same quantity of water as milk required in the recipe. Or, sprinkle $\frac{1}{4}$ c powdered milk for each cup of water placed in deep bowl. Mix at once with beater or fold until blended.

(over)

French Torte

Submitted by Geraldine Stirling

1st Layer

$\frac{3}{4}$ c. margarine

1 c. chopped pecans

1 $\frac{1}{2}$ c. flour

1 tsp. vanilla

Press into 9x12 pan and bake at 350° for 15 min. Cool.

2nd Layer

1 pkg cream cheese 8 oz. soft

1 $\frac{1}{2}$ c. powdered sugar

1 c. Cool Whip

Spread over 1st Layer.

3rd Layer

2 sm. plg. Pistachio Instant Pudding. Mix as directed using

3 $\frac{1}{2}$ c. milk

4th Layer

Spread remaining Cool Whip (9oz) over top and sprinkle with slivered chocolate or nuts.

Mandarin Orange Jello Salad

Submitted by Maureen Canto

1 pkg (6 oz) each of lemon and orange jello

2 c. boiling water

2 Tbl. Lemon juice

1 6oz can orange juice undiluted

1 sm. can mandarin oranges drained, save juice

1 can crushed pineapple drained, save juice

1 c. miniature marshmallows

Add boiling water to jellos and dissolve. Pour into 9x13 pan. Mix lemon juice, orange juice and add enough fruit juice and water to measure 6 cups of liquid. Stir into jello. Add mand. Oranges, pineapple and marshmallows. Chill until set, stirring several times. When set top with Cool whip and slivered almonds.

*"The Only reason I have a kitchen
is because it came with the house"*

HOW TO PRESERVE A HUSBAND

***Be careful in your selection. Do not
choose too young.***

***When once selected, give your entire
thoughts to prepare for domestic use.
Some insist on keeping them in a pickle,
others are constantly
putting them in hot water.***

***This makes them sour, hard to get along
with and sometimes bitter.***

***Even poor varieties may be made sweet,
tender, and good by garnishing
them with patience and well
sweetened with kisses.***

***Wrap them in a mantle of charity.
Keep warm with a steady fire of domestic
devotion and serve with
peaches and cream.***

Thus prepared they will keep for years.

***“A must recipe for all daughters.....
use repeatedly....remember the way to a
man’s heart is through his stomach”***

DILLY DIP

40 Se

Blend:

1 24 oz. carton non-fat cottage cheese till smooth

Add:

1 16 oz. bottle low-fat ranch dressing

1 TB dill weed

1 TB lemon-herb seasoning

Mix and chill several hours or overnight.

Serve with fresh veggies

AMERICAN ICE CREAM

Very good

Scald 3 c. milk in double boiler, then add 2 T cornstarch which has been mixed with 2 c. sugar and a few grains salt. Cook 15 min. Beat 4 eggs with 1 c. cold milk, then stir into the hot mixture. Cook about 3 min. or until the mixture coats the spoon. Remove from the heat and cool. Add 6 c. thick cream and 4 t. vanilla extract. Freeze in a crank freezer using 8 parts ice to 1 part ice cream salt.

Makes about 1 gal.

ICE CREAM (Doug Leavitt at hospital) Karen Sullivan -very good

1 qt. Whipping cream

1 qt. 1/2 & 1/2

2 c. sugar

1/8 t. salt

2 t. vanilla

Add what fruit you want such as frozen strawberries, etc. If strawberries are unsweetened may need to add 1/2 c. sugar. Freezes in about 1/2 hr.

Add rock salt to ice to freeze, about 1 1/2 c. to 2 c.

Ice Cream (Homemade)

1 qt. whipping cream

1 qt $\frac{1}{2} + \frac{1}{2}$ -

2 c. sugar -

$\frac{1}{8}$ tsp. salt

2 tsp. vanilla

(freezes in
about $\frac{1}{2}$ hr.)

HOME FREEZER ICE CREAM

@

2 qt. milk

2 cans Borden's Sweetened Condensed milk

1 pkg. frozen strawberries or whatever fruit or flavoring
wished.

ICE CREAM

2 c. milk
 $\frac{1}{2}$ c. sugar

1 junket tablet
1 t. vanilla

Warm milk and sugar until lukewarm. Dissolve junket tablet in small amount of warm water, add to milk mixture. Add vanilla. Pour into tray let stand until set. Place in freezer. When frozen hard, add to 1 c. whipped cream, mash with potato masher. Add 1 vanilla and or any other flavorings desired. Banana mashed to soup are very good flavoring.

Boy Scout Ice cream

1 can Sweetened condensed milk
1 can Evaporated Milk
2 Tbsp. Vanilla
2 Qt. milk
 $\frac{1}{2}$ c. sugar

Place in Freezer and mix till done
add Fresh fruit or nuts when almost
frozen

ICE CREAM

(magerie)

3 egg yolks
1 (14 oz.) can Borden's sweetened condensed milk
1 t. vanilla
 $\frac{1}{2}$ c. chopped strawberries
2 c. whipping cream, whipped
2 c. fresh or frozen strawberries.

Beat egg yolk, stir in milk, vanilla & chopped strawberries. Fold in whipped cream.

Pour into 2 qt container. Layer with mixture and strawberries, ending with strawberries on top. Freeze 6 hr. until firm.

LASAGNE (Carol Whitmer)

Fry about 1 1/2 lbs. hamburger

Prepare 1 pkg. of spaghetti sauce from package, add to hamburger.

Cook Lasagne macaroni until soft.

Layer in casserole dish

Small amount³ meat sauce, cottage cheese, Morzella⁴ cheese, Macaroni making about two layers of each.

Bake 350 about 30-40 min, until cheese melted.

Casserole:

Wide noodles, pre-cooked

1 can Chili without beans

1 can Tomato Soup

1 lb. Hamburger

Grated Cheese

Cook hamburger. Mix chili and soup with hamburger. Pour over noodles and bake.

TACO CASSEROLE (From Colleen Jones)

1 doz taco shells

1 1/2 lbs hamburger

shredded cheese

Brown taco shells and fill with hamburger and cheese. Put in pan folded.

SAUCE:

1 can tomato soup

1 can beef gravy

1 can tomato sauce

1 pkg enchilada sauce mix

Mix together then pour over tacos and bake in oven for 30 minutes.

Lasagne (Wendy)

1 pound Ground beef
2 cups hot water
1 pkg. Hamburger
Helper mix for lasagne
1 carton (12 oz)
Creamed cottage cheese
2 to 3 tablespoons
grated Parmesan
cheese

Cook and stir
ground beef in 10-
inch skillet until
light brown; drain.

Chow Mein (Wendy)

1 pound Ground beef
1 pkg Hamburger Helper
mix for Rice Oriental
1 can Condensed cream
of mushroom soup
2 cups water
1 to 3 teaspoons soy
sauce
2 cups coarsely chopped
Celery
1 cup coarsely chopped
onions
1 can (3 oz) chow
mein noodles (2 1/2 cups)

Stir in water and
Sauce mix. Heat to
boiling, stirring
constantly; reduce heat,
Simmer uncovered until
sauce is slightly thickened,
about 10 minutes.

Cook Macaroni in
6 cups boiling water
until tender.

Reserve $\frac{1}{2}$ of the
sauce. Layer noodles,
Sauce, cottage cheese,
cheese. Repeat 2 times.
Bake 375, uncovered
until hot and bubbly
30 to 40 minutes.

Brown ground beef
Stir in Rice, sauce
mix, soup, water,
Soy sauce, celery
and onions. Bake
at 350° uncovered
25 minutes. Sprinkle
with chow mein noodles.
^{Bake} 10 to 15 minutes
more. Serve with
soy sauce.

6 servings

CHILI BURGERS (WILMA)

1 lb. hamburger
fry with one onion
1 can chicken gumbo soup
1 t. prepared mustard
3 t. ketchup
1 can tomato soup
chili powder to taste
chili sauce

CHILI BURGERS (Very good, Dee Green)

2½ lb. hamburger
Brown hamburger and salt and pepper.
1 T. minced onion
½ t. garlic powder
3 pkg. sloppy joe ~~seasoning~~ (Schilling)
2 cans tomato sauce
1 can spanish style tomato sauce
2 cans water

Simmer 20 minutes.

LAZY MAN TACOS

(Heipie)

1 lb. hamburger
1 can tomato sauce
~~1 can chili beef soup or chili seasoning~~
lettuce - 1 can chili beef soup or chili seasoning
cheese - 1 tomato
fritos

minced onion

Cook hamburger with minced onion. Drain grease. Add soup & tomato sauce until thick & chili seasoning. Put fritos on plate, add meat sauce, add other stuff. Like tacos.

RICE CASSEROLE

Evelyn McMullin

4 or 5 slices bacon cut small. Fry till brown and remove from pan. To bacon ~~fat~~, add 2 medium onions and 4-5 stalks of celery cut in small pieces. Fry and steam till tender. Add 1 lb. hamburger and cook till meat is steamed and done (slightly brown).

Add 2 C. cooked rice

1 can mushroom soup

2 Tbsp. worstershire sauce

2 Tbsp. soy sauce (or to taste)

Add brown bacon. Put in baking dish and heat through -- approximately 30 to 45 minutes. (Bacon strips can be added to top of casserole and browned.)

This casserole freezes very well.

CHICKEN OR TUNA CASSEROLE

Wilma Beal

1/2 pkg. noodles, cooked

1/2 pkg. frozen peas (optional)

1/2 C. cooked carrots (optional)

1 can chunk style tuna or chicken

1 can cream of mushroom soup or cream of chicken soup

Potato chips

In baking dish put layer of cooked noodles. a layer of tuna or chicken, a layer of peas or carrots mixed. Then put a layer of noodles on top. Mix 1 can canned milk with soup. Add to casserole. Cut through with knife so soup can penetrate. Crush some potato chips and put on top. Bake at 350° until heated well or about 1 1/2 hours.

YORKSHIRE PUDDING

Cecelia Ludwig

- 2 Tbsp. roast beef drippings or salad oil
- 2 eggs
- 1 C. milk
- 1 C. sifted flour
- 1/2 tsp. salt

Preheat oven 425°. Pour drippings into 10 inch pie plate till it coats the surface. In medium bowl with rotary beater, beat eggs, milk, flour and salt. Make a smooth batter. Pour into prepared pie plate. Bake 23-25 minutes or until a deep golden brown. Serve immediately with roast beef or pork. Serves 8.

MEAT AND DRESSING CASSEROLE

Geraldine Stirling

- 1 lb. hamburger
- 2 eggs
- 4 T. onion
- 1 tsp. salt
- 2 pkgs. of commercial dressing (Mrs. Wright's)
- 2 cans cream of chicken soup
- 1 can milk

Mix well.

Bake at 350° for 1 hour.

DRIED CORN

Calpurna Fluckiger

8 pints corn cut from cob
3 level Tbs. sugar
4 level tsp. salt
1/2 C. cream

Mix and boil for 20 minutes. Stir often.

Spread in shallow pans, place in oven on low heat. Stir often.

When crumbly, put in paper bags and hang above stove until thoroughly dry. (I put mine in small cloth sacks and hang on the clothes line. Shake frequently.

This corn needs no soaking. I take one cup of dried corn and 2 cups water and simmer until tender. It needs no more seasoning.

FROZEN GREEN OR RED PEPPERS

Veannetta G. Laub

Wash fresh peppers and towel dry. Remove seeds and dice or cut however you prefer. Put in plastic freezer bags and freeze.

When you want to use, tap bag on something solid to loosen and then take out amount you want to use and put the rest back for future use.

Hint: To freeze corn, do not blanch. Shuck immediately after picking and freeze. When ready to eat, put into boiling water and boil for 10 minutes.

CARROT STRING BEAN SALAD
Reah Storm

Carrots (equivalent to one bunch)

1 can string beans (green)

1 can water chestnuts

Boil carrots the day before until still firm, then leave in liquid over night.

Drain the liquid from carrots. Drain the string beans. Drain the chestnuts and slice.

Cut carrots in lengthwise portions and let drain in strainer for 2 hours.

Add mayonnaise with 2 Tbsp. French dressing. Put a couple of slices of large onions in dressing and let stand 2 hours.

Mix all together.

EMERALD SALAD
Geraldine Stirling

1 pkg. lemon jello

1 pkg. lime jello

2 C. liquid (water and pineapple juice)

1 C. crushed pineapple

2 T. salad dressing

1 C. cottage cheese

1 C. evaporated milk

1 C. chopped nuts

Dissolve gelatin in liquid. Allow gelatin to thicken, then whip and fold in remaining ingredients.

LEMON BUNDT CAKE

Cecelia Ludwig, Evelyn Bartschi

1 lemon chiffon cake mix	2/3 cup salad oil
4 eggs	1 pkg. instant lemon pudding
3/4 cup water	

Beat all ingredients 10 minutes in mixer. Pour into a very well greased pan. Bake at 350° for 60 minutes or until done. Remove from pan onto a plate immediately. Brush on glaze on top using a brush.

Glaze: Combine the juice of 2 lemons (5 Tbsp.) with 1 1/2 cups powdered sugar. Prick top of cake with fork, and while cake is still hot put glaze on baked cake.

EASY MIX IN PAN CHOCOLATE CAKE

Faye Richans

Sift together into ungreased 8 X 8 inch pan:

1 1/2 C. flour	1 tsp. soda
1 C. sugar	1 tsp. salt
3 Tbsp. cocoa - or a little less	

Smooth dry ingredients evenly, then make 3 holes in it.

Into 1 hole put:

6 Tbsp. oil or melted shortening

Another hole:

1 Tbsp. vinegar

Into another:

1 tsp. vanilla

Then pour 1 cup cold water over everything and beat well with a fork until smooth. Bake 25 min. at 350°. Leave in pan and frost or scatter chocolate chips or butterscoth chips over batter before baking. It really works!

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"CRAZY CAKE"

Evelyn McMullin

Sift together several times:

2 C. sugar
3 C. flour
2 tsp. soda
1 tsp. salt
3 Tbsp. cocoa

Add:

2 tsp. vanilla
2 Tbsp. vinegar
3/4 C. wesson oil
2 C. cold water

Put in greased and floured pan (9 X 13). bake at 350° till done. (Cake springs back when touched.)

CHOCOLATE CHIP FROSTING

1 C. sugar
4 Tbsp. canned milk

4 Tbsp. water

1 Tbsp. butter or margarine

Boil 3 minutes. Remove from heat and add 1 C. chocolate chips and 1 tsp. vanilla. Beat till partly cool and spread on cake.

INSTANT PUDDING CAKE

Evelyn McMullin

1 pkg. white, chocolate or yellow cake mix
1 pkg. instant pudding (vanilla, chocolate, lemon or coconut cream)
3 eggs separated. Beat whites first
1 cube margarine
1 1/3 C. water

Mix together the cake mix, pudding, water and egg yolks. Add softened margarine. Stir in egg whites. Pour in greased 9 X 13 inch pan and bake at 350° 30 minutes or till done.

CHEESE CAKE

Carolyn Montgomery, Becky Fawson

Line 9 inch pie pan with 18 crushed graham crackers (about 1 1/4 C. cracker crumbs) blended with 1/2 C. melted margarine.

In bowl, put 3 small or 1 large pkg. cream cheese, 2 egg yolks, 1/2 C. sugar and beat well. Add 1 tsp. vanilla. Last, fold in 2 beaten egg whites. Pour over graham cracker crust. Bake 30 minutes at 350°.

Remove from oven. Mix 1 C. sour cream with 3 tbsp. sugar and 1 tsp. vanilla. Pour over cheese cake. Bake 5 to 10 min. longer. Cool. Chill several hours.

Serve with strawberries or thickened sweetened pie cherries.

SOUR CREAM POUND CAKE

June Schweer

1/2 lb. (1 C.) butter

Use 2 med. loaf pans or 1 large
angel food pan.

1 1/2 C. sugar

Cream together till fluffy.

6 egg yolks, add 1 at a time, beating well each time.

1/2 tsp. salt

3 tsp. vanilla

Sift together and add alternately with 1 8 oz. carton sour cream or 1 cup fresh sour cream. (If fresh sour cream is used it should be very thick and rich.)

3 C. regular flour

1/2 tsp. nutmeg

1/4 tsp. soda

Beat 6 egg whites till soft peaks form. Add 1/2 C. sugar gradually. Beat till stiff. Fold into cake batter till well blended. Bake till done at 325° for 1 hour. Leave 15 min. after heat is off.

RAW CARROT CAKE
Faye Richan

2 C. sugar
1 1/4 C. salad oil
4 eggs
3 C. finely grated raw carrots
Mix sugar, oil and eggs well. Add carrots.

Sift together
2 C. flour
2 tsp. soda
1/2 tsp. salt
1/2 tsp. allspice or nutmeg or cinnamon
Add to other ingredients.

Stir in
1/2 C. chopped nuts (optional) and bake 35 minutes at 350° in 13 X 9
pan. May take longer in metal pan.

Frost with;
1 1/2 C. powdered sugar
8 oz. softened cream cheese
1/2 C. (or 1/4 C. plus enough milk for good consistency)
1 tsp. vanilla

RECIPE FOR A GOOD DAY

Take two parts UNSELFISHNESS and one part of PATIENCE and work
together. Add plenty of INDUSTRY. Lighten with good spirits and
sweeten with KINDNESS. Put in SMILES as thick as raisins in plum
pudding and bake by the warmth which steams from a LOVING HEART.
If this fails to make a good day, the fault is not with the recipe
but with the cook.

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Braunies

QUICK BROWNIE COOKIE CAKE Ellen Savage

Mix together:

- 2 C. sugar
- 2 C. flour
- 1 tsp. salt
- 4 (more, if you like) T. cocoa
- 1 C. oil
- 1/8 C. milk
- 4 eggs, slightly beaten (or 3 eggs and 1/4 C. milk)
- 1 C. broken nuts

Spread this on prepared cookie sheet about 10 X 12 inches, 1/2 inch thick. Bake 15-20 minutes at 350°. Cool and ice with your favorite icing or cut in squares and roll in powdered sugar while warm.

CARROT CAKE Geraldine Stirling

- | | |
|---------------------|-----------------|
| 2 C. sugar | 2 tsp. cinnamon |
| 1 1/2 C. oil | 2 tsp. nutmeg |
| 4 eggs | |
| 1 C. nuts | |
| 1 C. raisins | |
| 3 C. grated carrots | |
| 3 C. flour | |
| 2 tsp. soda | |
| 2 tsp. salt | |

Bake 350° for 45 minutes or until done.

LIGHT FRUIT CAKE (Very Good)

Evelyn McMullin

- | | |
|--|----------------------|
| 1 C. butter (2 cubes) | 2 Tbsp. orange juice |
| 1 C. sugar | 2 tsp. cinnamon |
| 5 eggs | 1 tsp. allspice |
| 2 C. flour | 1 tsp. nutmeg |
| 1 lb. dates chopped | 1/4 tsp. cloves |
| 1 lb. pineapple, cut (candied) | 1 tsp. mace |
| 1 lb. cherries, cut (candied) | 1/4 tsp. soda |
| 2 C. walnuts | 1 tsp. rum flavoring |
| 2 1/2 Tbsp. strong coffee or | (or brandy) |
| 1 Tbsp. instant coffee | |
| 1. Cream butter and 1 cup sugar. | |
| 2. Beat eggs, mix with orange juice, coffee and rum. | |
| 3. Measure and sift flour, spices and soda. Mix with fruit and nuts. | |
| 4. Add alternately with liquid mixture to butter and sugar. | |
| 5. Pour into greased or paper lined pans and bake at 300° 1 1/2 hrs. | |
| This can be baked in angel food tin. | |

LOVE CAKE

- 1 lb. of true love
 - 1 lb. of perfect trust and confidence
 - 1 lb. cheerfulness
 - a pinch of unselfishness
 - a sprinkle of interest in all your husband does.
- Mix all well with a gill of the oil of sympathy. Put into a tin of contentment. Flavor with a bright fireside and a loving kiss. Bake well all your life.

FRUIT CAKE

Tana Sullivan

3 C. applesauce	4 1/2 C. sifted flour
1 C. butter	4 tsp. soda
2 C. sugar	1 tsp. salt
1 pound dates pitted and cut	1 tsp. nutmeg
1 pkg. candied cherries	2 1/2 tsp. cinnamon
1 pkg. candied pineapple	1/2 tsp. cloves
1 pkg. white raisins	6 eggs
1 qt. nuts cut coarse	

Cook butter, applesauce and sugar together for 5 minutes. Cool.
Mix all fruits and nuts with sifted dry ingredients by mixing well.
Add applesauce mixture. Stir well. Fold in beaten eggs. Bake
250° for 2 hours.

MAYONNAISE CAKE

Calpurna Fluckiger

Sift together: 2 cups flour
1 cup sugar
1/4 cup cocoa
1 1/2 tsp. soda

Add: 3/4 cup mayonnaise
1 cup water
1 tsp. vanilla
1 egg

Beat until smooth.

Bake 20-30 minutes at 350°

Frost with your favorite frosting.

WHEAT GERM AND OATMEAL COOKIES

Becky Fawson

Combine and stir well:

3/4 C. vegetable oil
1 1/4 C. honey or molasses
2 eggs
2 tsp. vanilla

1 C. raisins or 1/2 C. each
nuts and raisins
1 1/2 C. wheat germ
2 C. old fashioned rolled
oats

Sift in:

3/4 C. whole wheat flour
1/2 C. powdered milk
1 tsp. salt

Stir until mixture is smooth. Push from teaspoon onto baking sheet covered with foil or well greased heavy brown paper. Bake at 35° for 10-12 minutes. Remove from paper after cooling.

VALENTINE COOKIES

Geraldine Stirling

1/2 C. Shortening

1 egg, well beaten
1/2 C. sugar
1/4 C. milk
1/2 tsp. vanilla

1 3/4 C. flour
1/4 tsp. salt
1/2 tsp. soda
2 tsp. baking powder

Combine egg, sugar, and shortening. Beat well. Add sifted dry ingredients and liquids. Mix thoroughly. Chill about 45 minutes before rolling. Roll 3/8 inch thick; cut; place on greased cookie sheet and bake. 400° F for about 10 minutes.

PEANUT BUTTER COOKIES

Cecelia Ludwig

1 1/2 C. peanut butter

1 C. sugar

2 unbeaten egg whites

Combine peanut butter and sugar, mix well. Add egg whites, mix. Roll into walnut size balls and place on ungreased cookie sheet. Flatten with fork. Bake 375°, 10-12 minutes. Cool slightly before removing from pan.

GRANDMA'S COOKIE JAR

When I went to visit Grandma
I was always thrilled
For I knew she kept
A cookie jar well-filled

Quickly I removed my wraps
And Grandma led the way
Into a pungent kitchen
With treasures on display

Peanut butter cookies
Gumdrops tart and sweet,
Macaroons and gingersnaps
And brownies for a treat.

With a glass of buttermilk
I tasted everything,
Grandma looking on at me
As though I were a king

I love to visit Grandma,
It's a trip I most enjoy
Though manhood's now replaced
That eager little boy.

EASY OATMEAL COOKIES

Faye Richan

Put in large mixing bowl

3/4 C. shortening

1/2 C. granulated sugar

1 C. brown sugar

1 egg

1 tsp. vanilla

1/4 C. water *or 1/4 C. fruit juice (orange)

Cream all together with electric beaters or spoon.

Sift together:

1 C. all purpose flour

1 tsp. salt

1/2 tsp. soda

Mix in with other mixture

Stir in 3 cups quick cooking oats not cooked.

For flavor differences mix in 1/2 to 3/4 cups chopped nuts, raisins, dates, currants, coconut, chocolate chips, or up to a cup of any combination of the fruit, nuts or chocolate chips.

The different and easy part - press mixture into a large cookie sheet - use moistened palms or fork. Bake in preheated oven 350° for 12 to 15 minutes (may take a little longer depending on size of cookie sheet).

For special occasions glaze with thin frosting. Glaze while cookies are warm.

*If fruit juice used in cookies - use in glaze.

Spice a dish with love, and it pleases every palate.

Plautus

APPLESAUCE COOKIES

Wilma Beal

1/2 C. shortening
1 C. sugar
1 egg
2 C. flour
1/2 tsp. cinnamon
1/4 tsp. cloves
1/2 tsp. salt
1/2 tsp. soda
1 tsp. baking powder
1 C. thick unsweetened applesauce
1/2 C. rasins
1/2 C. chopped nut meats

Cream together shortening and sugar. Add egg. Beat well. Sift together flour, spices, salt, soda, and baking powder. Add alternately with applesauce to creamed mixture. Add rasins and nuts.

Drop from spoon on greased cookie sheet, about two inches apart. Bake in moderately hot oven (400°F) 15 to 20 minutes. Yield--five dozen cookies.

OATMEAL CHOCOLATE CHIP COOKIES

Geraldine Stirling

1/2 C. brown sugar	1/2 tsp. salt
1/2 C. white sugar	1/2 tsp. soda
1 C. shortening	1 C. rolled oats
2 tsp. vanilla	1/2 pkg. chocolate chips
2 eggs	1/2 C. walnuts
1 1/8 C. flour	Bake at 375°

PECAN SANDIES

Eleanor Webb

- 4 C. flour
- 1 C. powdered sugar
- 1 Tbsp. vanilla
- 1 tsp. almond extract
- 2 Tbsp. water
- 2 C. margarine
- 2 C. nuts

Bake 15 minutes at 425°

Mix flour and sugar and cut in margarine, add water, extracts and nuts. Roll into small balls and bake on ungreased cookie sheet. Roll in powdered sugar as soon as removed from pan.

SOFT SUGAR COOKIES

Sandra Howard

- 3 C. sugar
 - 1 1/2 C. shortening
 - 3 eggs
 - 2 C. milk
 - 9 tsp. baking powder
 - 1 1/2 tsp. salt
 - 3 tsp. vanilla
- Approximately 8 to 10 C. flour

Cream shortening and sugar; add eggs. Beat, add vanilla. Sift together salt, baking powder, and part of flour. Add to mixture alternately with milk. Just form soft dough. Bake 375° until very light brown.

Flour board well before rolling the cookies out.

PERFECT BOILED RAISIN DROP COOKIES

Tana Sullivan

2 C. raisins
1 C. water
1 tsp. soda
2 C. sugar
1 C. shortening
1 tsp. vanilla
3 eggs, well beaten
4 C. flour

4 C. flour
1 tsp. baking powder
1/2 to 1 1/2 tsp. salt
1 tsp. cinnamon
1/2 tsp. nutmeg
1 C. chopped nuts
1 pkg. chocolate chips
(optional)

Add water to raisins and boil for 5 minutes. Stir in soda and let stand to cool. Cream shortening and sugar till fluffy. Add vanilla, beaten eggs and raisins with their liquid; add flour, nuts and drops alternately. Bake at 425° 12 to 15 minutes.

FRUIT COCKTAIL COOKIES

Evelyn Bartschi

1 C. shortening
1 C. brown sugar
1/2 C. granulated sugar
3 eggs well beaten
1 #2 can fruit cocktail,
include juice

1 C. chopped nuts
1 tsp. vanilla
4 C. pre-sifted flour
(all purpose)
1 tsp. each soda, baking
powder, cloves, cinnamon and
salt

Cream shortening and sugar, add eggs, fruit cocktail, nut meats and vanilla. Sift dry ingredients together and add. Mix thoroughly. Drop by teaspoonfuls on greased cookie sheet and bake at 375°F 12 to 15 minutes or until light brown.

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DINNER ROLLS

Cecelia Ludwig

1/2 C. butter - and add
2 C. milk
1/2 C. sugar
1 teaspoon salt -scald and cool

Dissolve 2 cakes of yeast in 1/2 cup warm water. Beat 2 or 3 eggs, add 5 cups flour or more (not too sticky). Sift in flour and add yeast. Whip with spoon. Let rise twice. Bake at 375° for 15 minutes. Yield: 3 doz. rolls.

ICE BOX OVERNIGHT ROLLS

Ethyl Stirling

Combine: one cake crumbled yeast and 2 tsp. sugar
Permit these ingredients to stand until they are dissolved and stringy.

Scald: 1 cup milk, add stir until melted 7 Tbsp. shortening. Cool.
Combine and beat well 1/3 C. sugar, 1 tsp. salt, 3 beaten eggs.

Stir in the milk mixture. Stir in the yeast mixture. Stir in 4 to 4 1/2 cups flour. Beat the dough until it blisters (about 5 min.). Place in a covered bowl in the refrigerator overnight. Take it out 3 1/2 hrs. before baking it. Divide it into 3 parts. Roll each part into a 12 inch circle. Cut each circle into 16 wedge-shaped pieces. Roll each piece beginning at wide end. Stretch the wide end a little bit as you start to roll it. Brush the rolls with 1 egg beaten, dip in sesame seeds. Permit the rolls to rise for 3 hrs. Bake for about 12 min. on a greased sheet in oven 450°. Take care, they burn easily.

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GINGER COOKIES (They make delicious gingerbread men)

Ivean S. Sullivan

1 C. shortening	.6 C. Flour
1 C. sugar	1/2 tsp. salt
1 C. light molasses	1 tsp. soda
1 Tbsp. cider vinegar	1 tsp. cinnamon
2 beaten eggs	1 tsp. ginger

Bring shortening, sugar, molasses, and vinegar to a boil. Cool and add the beaten egg. Add sifted dry ingredients, mix well. Chill dough. Roll on lightly floured surface. Cut into desired shape.

Bake on a greased cookie sheet at 375° for 12 to 15 minutes.
Makes 40 4 inch gingerbread men.

CINNAMON ROLLS

Afton Stauffer

2 cakes yeast or 2 envelopes
1/4 C. luke warm water
1 C. milk
1/4 C. sugar
1 1/2 tsp. salt
1/2 C. shortening
3 eggs beaten
5 C. flour

Soften yeast in lukewarm water. Add sugar, salt and shortening and scald.

Cool to lukewarm add eggs, yeast and 2 cups flour. Beat well. Add remaining flour to make a soft dough and knead till satiny.

Place in a greased bowl to rise till double. Punch down, let stand 10 min. Make into rolls or cinnamon rolls.

COOKIE SHEET CAKE

Sandra Harper

*Very Good
(from Sallie)*

Sift:

2 C. flour

2 C. sugar

1/2 tsp. salt

Mix together:

1 tsp. soda

1 tsp. vanilla

1/2 C. milk

2 eggs, beat well

Bring to boil:

2 cubes margarine

1 C. water

2 Tbsp. cocoa

Be 1/2 cup sugar in cocoa. Stir
Pour hot mixture over flour mixture - add eggs - rest of ingredients. Bake 350° for 20 minutes.

ICING

Start last 5 minutes baking time.

Heat, don't boil:

1 cube margarine

3 Tbsp. cocoa

6 Tbsp. milk

Add:

1 box powdered sugar

1/2 C. nuts

1 tsp. vanilla

Pour over warm cake.

APPLE BETTY

Becky Fawson

Mix thoroughly with finger tips:

- 1 C. wheat germ
- 2 tsp. cinnamon
- 1/2 C. white or brown sugar
- 2 Tbsp. margarine or butter

Sprinkle half of the above mixture over bottom of a greased 8 X 8 inch pan.

Wash, peel, and slice 3 to 5 tart cooking apples.

Add to apples and mix well:

- 1/3 C. sugar
- Pinch salt
- 1/2 to 1 tsp. cinnamon

Put apple mixture over wheat germ mixture in pan. Sprinkle remainder of wheat germ mixture over the top.

Bake in moderate oven at 375° for 30 min. or until apples are tender. Do not over bake. Serve with top milk or cream.

SUPER CEREAL

Gena Larson

- | | |
|---------------------------------|------------------------|
| 2 C. water, cold | 1/4 C. sunflower seeds |
| 1/4 C. cornmeal, freshly ground | 1/4 C. pecans, chopped |
| 1/2 tsp. sea salt | Sorghum |
| 1/2 C. wheat germ | Cream and milk |

Mix water, cornmeal and salt and soak overnight. Next morning, bring to a boil, turn down the heat at once and cook covered, very slowly, until thickened. Remove from heat and stir in wheat germ, sunflower seeds and nuts. Serve with sorghum and cream.

PEACH COBBLER

Tana Sullivan

- 2 quarts peaches
- 1 C. sugar
- 1/4 tsp. nutmeg
- 4 Tbsp. cornstarch
- 3 C. juice
- 1/8 tsp. salt

Drain peaches. Lay peaches in baking pan.

Add sugar to cornstarch and salt and mix well. Add juice from peaches and mix well. Bring to boil and pour over peaches.

TOPPING

- 1 C. shortening (butter is better)
- 4 tsp. sugar
- 2/3 C. milk
- 2 C. flour (or a little more)
- 1 tsp. salt
- 4 tsp. baking powder

Mix up like cake and roll out the shape of pan. Put on top of peaches.

Bake at 350° for 45 minutes.

Hint: Prevent skin from forming on tapioca, boiled custard or any other top-of-the-stove pudding, by sprinkling a teaspoon of sugar or placing a piece of waxed paper on the surface of the hot pudding. Remove the paper when the pudding is cool.

YAMS AND APPLE BAKE

Tana Sullivan

4 rounded Tbsp. cornstarch
1/2 C. cold water
2 cups boiling water
1 C. sugar (rounded)
1 tsp. salt
1/4 pound butter
6 yams
6 tart cooking apples

Dissolve cornstarch in cold water. Add dry ingredients and mix. Stir mixture into boiling water and cook until thick. Cook yams until almost done. Cool.

Peel apples, slice 2 apples in bottom of cake pan, add 3 yams next sliced. Pour a little sauce over that, then slice 2 more apples then 3 yams. Pour over a little more sauce. End up with last 2 apples sliced on top. Pour remaining syrup over and bake at 350° for 1 hour.

APPLE NUT PUDDING

Eleanor Webb

2 eggs	1/4 tsp. nutmeg
1 C. Sugar	3/4 tsp. salt
3/4 C. sifted flour	3/4 C. chopped nuts
1 tsp. baking powder	1/2 tsp. vanilla
1/2 tsp. cinnamon	1 1/2 C. diced raw apples

Beat eggs until fluffy, add sugar, beat thoroughly. Stir in sifted dry ingredients, add vanilla nuts and apples. Mix well. Put into greased 8 inch pan. Bake at 325° for 45 to 50 minutes.

Serve with sweetened whipped cream. 8 servings.

GINGERBREAD

Ethel Stirling

3/4 C. brown sugar
 3/4 C. sorghum
 3/4 C. melted fat
 2 eggs
 1 tsp. baking powder
 1 C. boiling water

2 1/4 C. flour
 1 tsp. soda
 2 tsp. ginger
 1/2 tsp. cloves
 1 1/2 tsp. cinnamon
 1/2 tsp. nutmeg
 1/4 tsp. salt

Mix brown sugar, sorghum (molasses) and melted fat. Add well beaten eggs. Mix and sift flour, soda, salt, baking powder and spices. Add these to first mixture and beat thoroughly. Add boiling water and beat vigorously. Bake at 350° F for 30 to 40 minutes. Serve with vanilla sauce.

VANILLA SAUCE

3/4 C. sugar
 2 Tbsp. cornstarch
 2 C. boiling water
 2 Tbsp. butter

Mix cornstarch and sugar, add boiling water slowly to prevent lumping. Bring slowly to the boiling point and allow to boil 5 min. Remove from heat, add butter and vanilla and serve on gingerbread.

Brown sugar may be used.

1/8 tsp. nutmeg may be added if desired.

APPLE STREUDEL

Karen Sullivan

- 6 apples sliced
- 1/2 C. butter
- 1/2 C. brown sugar
- 1 C. flour
- 2 Tbsp. sugar
- 1/4 tsp. cinnamon

Put flour and brown sugar in bowl and mix well. Cut in butter. Sprinkle over apples. Put in casserole or pan. Sprinkle with cinnamon and sugar. Bake at 400° about 30 minutes.

"POOR MAN'S" PUDDING

Evelyn McMullin

- 1 Tbsp. butter (melted) or margarine
- 1/2 C. milk
- 1/2 C. sugar
- 1/2 C. rasins
- 1/2 tsp. soda
- 1 C. flour
- 1/2 tsp. nutmeg
- 1/2 tsp. salt
- 1 tsp. cinnamon
- 1 tsp. vanilla
- 1/2 C. nuts

Mix as for cake. Put in a greased baking dish. Mix 2 Tbsp. butter or margarine, 2 cups boiling water and 1 cup brown sugar. Mix well and pour slowly over cake batter. Bake 40 min. at 375°
Serve warm topped with whipped cream.

APPLE TORTE

Cecelia Ludwig

1 C. sugar	2 tsp. vanilla
2 eggs	2 C. chopped apples
2/3 C. flour	1/2 C. raisins
3 tsp. baking powder	1/2 C. chopped walnuts
1/4 tsp. salt	heavy cream

Beat together sugar and eggs until thick. Sift and measure flour. Sift with baking powder and salt, and stir into egg mixture along with vanilla, apples, raisins, and nut meats. Pour batter into buttered 9 or 10 inch square pan and bake in a slow oven (300°) for 50 to 60 minutes, or until cake test is done when a cake tester is inserted. Serve hot or cold with cream (or whipped cream). Serves 8 to 10.

ORANGE-BUTTERSCOTCH SAUCE

Faye Richan

Beat 1 egg and add,
1 C. brown sugar
1/4 C. margarine or butter
1/4 C. orange juice or 1 to 2 Tbsp. frozen concentrate
1/4 C. water

Cook all in double boiler or over water til thickens.
Is delicious either hot or cold, over plain cake (unfrosted) or ice cream.

CHINESE NOODLE CASSEROLE
Eleanor Webb

- 1 C. diced raw onions
 - 1 C. diced celery
 - 1 pkg. cashew nuts
 - 1 can cream of mushroom soup, diluted with 1/4 C. water heated
 - 1 can (large chinese noodles
- Combine all. Serve in warm casserole.

HAZARDS OF CAKE BAKING

Light oven: get out bowl, spoons and ingredients. Grease pan, crack nuts. Remove 18 blocks and 7 toy autos from kitchen table. Measure 2 cups of flour; remove Johnny's hands from flour; wash flour off him. Put flour, baking powder and salt in sifter. Get dust pan and brush up pieces of bowl that Johnny knocked on floor. Get another bowl. Answer door bell. Return to kitchen, remove Johnny's hands from bowl. Wash Johnny. Get out egg. Answer phone. Return. Take out greased pan. Remove one-fourth inch salt from pan. Look for Johnny. Return to kitchen and find Johnny; remove his hands from bowl; wash off shortening, etc., take up greased pan and find a layer of nut shells in it. Head for Johnny, who flees, knocking bowl off table. Wash kitchen floor. Wash table. Wash walls. Wash dishes. Call up baker. Lie down.

Hint: Drop cookies won't spread too much while they are baking if the cookie sheet is not overly greased.

FROSTY STRAWBERRY SQUARES

Carol Gleave

- 1 C. flour
- 1/4 C. brown sugar
- 1/2 C. chopped nuts
- 1/2 C. margarine

Cut in margarine and stir together. Bake in shallow pan 20 minutes at 350°. Stir occasionally.

- 1 C. sugar
- 2 egg whites
- 2 C. sliced strawberries (fresh or frozen)
- 2 T. lemon juice

Combine and beat at high speed with electric mixer until it forms stiff peaks (about 10 minutes). Fold in 1 C. cream that has been whipped.

Sprinkle 2/3 of crumb mixture in 13 X 9 X 2 baking pan. Spoon in strawberry mixture. Top with remaining crumbs.

Freeze 6 hours or overnight. Garnish with whole strawberries. Serves 12.

BOTTLED FRUIT CRISP

Geraldine Stirling

- 1 C. Bisquick
- 1/3 C. sugar
- 1/2 tsp. cinnamon
- Pinch salt
- 1/4 C. margarine (melted) or oil

Mix ingredients with hands and sprinkle mixture over 1 quart drained, mashed fruit. Bake 400° for 25 minutes.

LEMON MERINGE DESSERT FOR SHELLS

Irma Allen

Beat 3 egg whites and 1/2 tsp. cream of tartar til frothy. Then gradually add 1 C. sugar; beat til stiff and glossy. Drop 1/3 C. at a time on a baking sheet covered with heavy brown paper. Hollow out with back of a spoon. Bake shells 1 hr. at 275°. Turn off oven and leave in oven til cool. Makes 8 shells.

FILLING

Beat until thick 4 egg yolks. Gradually add 1 cup sugar. Blend in 1/4 C. lemon juice and 2 T grated rind. Cook over hot water until thick, stirring constantly. Cool. Fill shells and chill 12 hrs. before serving. Top with whipped cream.

GERMAN APPLE PUDDING

Afton Stauffer

1 egg
1 C. milk
1 T melted butter
2 tsp. baking powder
2 C. flour
1/4 tsp. salt
1/2 C. brown sugar
1 tsp. cinnamon
quartered apples (cut to suit yourself)

Beat egg, then add milk and melted butter, flour sifted with baking powder and stir well. Pour into buttered shallow pan. Press apples into mixture, cover with cinnamon and brown sugar. Bake in oven 350° till apples are tender. Serve with cream.

PUMPKIN PIE FILLING

Tana Sullivan

1 large can pumpkin	6 eggs
2 C. sugar	1 can canned milk
1 tsp. cinnamon (scant)	1 C. milk (a little more)
1 tsp. salt	2 tsp. vanilla
1/2 tsp. ginger	

Mix all together and pour into shell. Bake at 425° for 15 minutes. Then about 30 minutes at 350°.

PIE CRUST

Jeri Sullivan, Tana Sullivan

2 1/2 C. flour, sifted
1 C. shortening
1/2 tsp. salt
1/4 C. cold water
1 tsp. white vinegar
1 egg, beaten

Add salt to flour and cut in shortening. Beat egg, add water and vinegar and add to flour and shortening mixture.

KITCHEN PRAYER

Bless this little kitchen, Lord,
And bless me as I work.
Guide me in my daily chores
That I may never shirk.

May I keep my kitchen cheery
No matter what I cook
That my family, and my guests
Will love its every nook.

FRENCH CHERRY PIE

Jessie Eagar

Pie crust baked or graham cracker crust

Cream together:

1/2 C. powdered sugar

1 small pkg. cream cheese

1/2 tsp. vanilla

Set aside while you whip:

1/2 pint whipping cream. Beat stiff, then fold in powdered sugar and cream mixture. Fold very carefully. Then pour one can of cherry pie filling over the cream filling.

Let stand in refrigerator 12 hours or until it sets up well.

PECAN PIE

Becky Fawson

1/4 C. butter or margarine

1/2 C. sugar

1 C. dark corn syrup

1/4 tsp. salt

3 eggs

1 C. pecans

1 9 inch unbaked pastry shell

Cream butter to soften. Add sugar gradually and cream until fluffy. Add syrup and salt. Beat well. Add eggs.

Hint: Make graham cracker crust by mixing 16 crushed crackers with 1 square melted margarine, and packed as a lower crust into a pie pan or square cake pan.

SORGHUM PECAN PIE
Gena Larson

3 eggs beaten	1/8 tsp. maple flavoring
1 C. sorghum	1/16 tsp. sea salt
1/2 C. honey	2 Tbsp. butter, melted
1/4 C. brown sugar	1 C. pecans chopped
1 tsp. vanilla	1 unbaked pie shell (9 inch)

Pour pecans into pie shell and bake at 350° for five minutes while preparing filling. Mix all other ingredients and pour carefully over pecans in hot pie shell. Turn oven up to 450°. Bake pie for 10 minutes. Reduce heat to 350° and bake for 15 minutes or until set and golden brown.

FRUIT COCKTAIL PIE
Evelyn McMullin

1 C. sugar
1 C. flour
1 tsp. soda
1/2 tsp. salt
1 egg, beaten well
1 can (No. 303 size) fruit cocktail, juice and all

Mix all together. Put in greased baking dish. Over top of batter sprinkle 1 cup brown sugar and 1/2 cup nuts chopped fine. Bake 50 to 60 minutes at 325°.

Serve warm with whipped cream, or sprinkle powdered sugar over the top.

MOLASSES OR SORGHUM POPCORN BALLS

Veannetta G. Laub, Gena Larson

2/3 C. molasses	1/4 tsp. salt
1 1/2 C. sugar	3 Tbsp. butter
1/2 C. water	2 to 2 1/2 quarts popcorn
1 tsp. vinegar	(unsalted)

Combine molasses, sugar, water, vinegar and salt in a heavy sauce pan. Place over low heat, stirring until mixture begins to boil. Cook without stirring to 270° F. (hard ball). Remove from heat. Add the butter, stirring only enough to combine with the other ingredients. Pour over popcorn in large bowl, using a wooden spoon to mix it well until every kernel is coated. With hands lightly greased, form popcorn mixture into balls, using only a little pressure. Makes about 2 dozen 2 1/2 inch balls.

Note: 1/3 C. honey and 2/3 C. honey may be substituted for the white sugar in this recipe. 1/2 C. pecans may also be added.

CARMEL POPCORN

Geraldine Stirling, Eleanor Webb

2 C. sugar or brown sugar
1/2 C. corn syrup
1/2 C. milk
1 tsp. vanilla
4 Tbsp. butter
1 C. cream or condensed milk

Cook the ingredients, except the vanilla, to the stiff-ball stage, or 246°.

Remove from heat, add vanilla and pour on popcorn.

CRACKER JACKS
Carol Gleave

Mix together:

1 C. sugar
2 Tbsp. vinegar
2 Tbsp. molasses
2/3 C. water
salt

After this comes to a boil, add 2 Tbsp. butter and cook to hard ball. Then add 1/2 tsp. soda.

Pour over 2 1/2 quarts popped corn. Pour quickly, for it becomes thick and stiff very quickly.

PARTY SNACKS
Geraldine Stirling

1/4 C. butter
4 C. Kelloggs O.K.'s
1 C. thin pretzels
(Cheerios, checked wheat, checked rice, may be substituted for O.K.'s or pretzels, just so there are 5 C. to basic recipe).
1 C. salted peanuts or canned mixed nuts
1/2 tsp. salt
1/4 tsp. garlic salt
small amount of onion salt
1 Tbsp. worcestershire sauce
Warm in oven.
Cool.

PEANUT BRITTLE

Veannetta G. Laub

- 1 C. corn syrup
- 1 C. sugar
- 1 Tbsp. butter
- $\frac{3}{4}$ tsp. salt

Combine these ingredients. Cook over medium heat until sugar dissolves. Add one package of Raw Spanish Peanuts. Stir constantly until peanuts are light brown. Remove from heat. Stir in one tsp. of baking soda. Spread on greased pan to cool. When cool, take back of knife and break into pieces.

CHINESE NOODLE CANDY

Evelyn McMullin

- 2 Tbsp. peanut butter
- 1 11 oz. package butter scotch chips

Melt together and add one can chinese noodles and 1 cup salted peanuts. Drop in spoon full's on wax paper.

SHARING

If I have beauty, I must share it
As I pass along.
If a melody I have,
I owe the world a song.
If I have laughter in my heart
And there is need to spare,
It is but right that laughter
With someone I should share.

If I can paint the beauty
Of a lovely flower,
And hold for the world to see
What fades within the hour;
If I have a happy thought
That with someone I share...
I have used the talent given
By Him who put it there.

FABULOUS FUDGE

Calpurna Fluckiger, Jessie Egar, Wilma Beal, Afton B. Stauffer

- 3 C. semi-sweet chocolate chips (milk chocolate chips are fine)
- 1 C. butter or margarine
- 1 pkg. (10 oz.) miniature marshmallows, or 8 ounce marshmallow
creme
- 2 C. chopped nuts
- 4 1/2 C. white sugar
- 1 large can evaporated milk
- 1 tsp. vanilla

Combine chocolate chips, marshmallows and nuts in a large bowl.

Blend sugar with evaporated milk and softened butter. Cook at rolling boil for 6 minutes. Pour into bowl with chocolate chips, marshmallows and nuts. Stir until blended. Pour into buttered pan. Let stand 24 hours to ripen. makes 5 pounds.

This is also good when a small package of coconut is added. A change from chocolate chips to butter scotch chips is also very good.

MARSHMALLOW DELIGHT

Sandra Howard

- 1 pkg. milk chocolate chips
- 1/2 pkg. large marshmallows
- 1 to 2 C. chopped nuts

Melt chocolate chips in a double boiler. Don't let water get in the chocolate. Roll marshmallows, one at a time in the melted chocolate, then roll in chopped nuts.

Put on wax paper. Refrigerate until firm.

SHEPHERD'S PIE
Ivean S. Sullivan

1 medium onion, chopped
1 lb. ground beef
1 tsp salt
1/4 C. green pepper
1 Tbsp. worchestershire sauce
1/4 tsp. chili powder

2 eggs, beaten
1 #1 can green beans, drained
1 can tomato soup
2 C. mashed potatoes
1/4 C. grated cheese

Brown the onions and beef; drain off fat. In a 2 quart casserole combine the beef mixture, seasonings, beans, and soup. Beat slightly and add the eggs to the potatoes. Spoon potatoes in mounds over bean and meat mixture. Top with enough cheese to cover. Bake until heated through at 350°.

SPANISH ROLLS
Sandra Harper

1 lb. American cheese
2 cans minced olives
1 can tomato sauce
1 can - small - chopped green chili peppers
2 small onions, chopped
1 clove garlic (minced)
1/2 C. salad oil
2 Tbsp. vinegar
2 doz. French rolls (or German rolls)
1 lb. ground beef, cooked

Grate cheese and mix all ingredients. Cut rolls in half and scoop out center. Fill with mixture and wrap in foil. Bake at 350° for 1 hr.

ROOT BEER

Eleanor Webb

1/4 bottle Hires Root Beer Extract
2 1/2 C. sugar
1/2 tsp. yeast
1 gal. water

Put sugar in bottle. Pour extract over it. Add some of water. Stir or shake to dissolve.

Dissolve yeast in warm water, then add yeast to sugar mixture and stir. Add rest of water. Set in warm place for about 24 hours. Then chill to drink.

SLUSH

Geraldine Stirling

3 C. sugar
3 C. water
2 cans (small) frozen lemonade
1 can (small) frozen orange juice
2 C. pineapple juice (canned)

Bring sugar and water to boil. Add frozen lemonade and orange juice. Cool. Add pineapple juice. Freeze. Mix with 7 up.

Hint: When recipes call for eggs, they mean those that are graded "large". Using "medium" or "extra large" eggs could throw off proportions and results.

TAFFY EGG NOG
Gena Larson

2 eggs, separated
2 Tbsp. sorghum
2 C. cold milk, safe, raw if possible
1/4 tsp. vanilla
1/4 tsp. maple flavoring
1/16 tsp. kelp or dulse (optional)
1 tsp. food yeast
Beat egg yolks. Add sorghum, milk, flavoring and kelp.
Beat egg whites and fold in. Serves 2.

WARM DRINK
Geraldine Stirling

1 small can frozen orange juice
1 can frozen lemonade
1 C. sugar
12 cans water
drop of almond extract
2 to 3 cinnamon sticks--or red cinnamon candy
Heat and simmer for about an hour.
Serves 12.

Hint: To distribute herbs and seasonings evenly through a meat loaf, first combine the beaten egg and liquid, if there is any in the recipe. Add the herbs and seasonings and finally the meat.

PUNCH

Wilma Beal

Simmer for some time:

2 C. water

2 C. sugar

4 sticks cinnamon

Add:

1 qt. cranberry juice

1 qt. orange juice

2 Tbsp. lemon juice

(If too sweet, add a little more lemon juice.)

Heat.

CIDER SLUSH

Leah Frandsen

Boil for 5 minutes:

1/2 C. water

1/2 C. sugar

Add:

2 C. cider

1 C. orange juice

Freeze. Take out of freezer 1 hour before serving.

Garnish with mint. Serves 8.

Hint: Roll out pie, pastry or cookie dough on as lightly-floured a board as possible. Rolling excess flour into a dough makes for a tougher product.

CONGO BREAD

Faye Richan

2 $\frac{3}{4}$ C. flour
3 tsp. baking soda
2 C. brown sugar (packed)
 $\frac{2}{3}$ C. cooking oil
3 eggs
1 C. chopped nuts
1 small pkg. of chocolate chips or butterscotch chips
Mix oil, sugar and eggs. Sift dry ingredients and add to other. Add nuts and chips.
Pour into 9 X 13 greased pan. Bake at 350° for 30 Min.

SOUR CREAM DOUGHNUTS.

June Schweer

Beat 3 eggs well
Add 1 C. sugar, beat well
Add 1 C. thick sour cream
1 tsp. vanilla
1 tsp. nutmeg
 $\frac{1}{2}$ tsp. soda
1 $\frac{1}{2}$ tsp. baking powder
1 tsp. salt
Add 3 $\frac{3}{4}$ C. sifted flour. Add more flour, if needed to make dough easier to handle.
Mix only until well blended. Chill. Roll to $\frac{1}{2}$ inch thick and cut. Let stand 15 min. Fry in deep fat at 375°.
Drain on a towel, then sugar or ice.

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DANISH DUMPLINGS

Evelyn Bartschi

1 C. broth

1/2 suare butter or margarine

2 slices home made bread

1 Tbsp. minced parsley

To 1 C. flour, add 1/2 tsp. baking powder and 1 tsp. salt.

Sift gradually into broth mixture, stirring with a fork until all is mixed in. The dough should be quite stiff and not sticking to the pan. If necessary, add a little more flour. Cool. Then work 2 slightly beaten eggs into dough.

Have soup barely simmering, add dumplings to soup by small tsp. Cook until done through, about 10 minutes.

SOUTHERN SPOON BREAD

June Schweer

1 C. cornmeal

2 C. scalded milk

Add corn meal slowly to hot milk, stirring constantly.

Place over hot water and add:

1/2 C. melted butter

1 tsp. salt

1 tsp. sugar

Stir into above mixture. Remove from heat and cool slightly.

Stir in 4 egg yolks beaten

Fold in 4 stiffly beaten egg whites

Pour into buttered casserole. Bake at 375° for 30 to 35 min. Serves 6.

BEST EVER BISCUITS

Eleanor Webb

2 C. flour
1/2 tsp. salt
4 tsp. baking powder
1/2 tsp. cream of tartar
1/2 C. shortening
Approximately 1/3 C. milk - Add enough to hold together so they
can be rolled out. Bake 10 to 12 min. at 375°.

FEATHER LIGHT PANCAKES

Evelyn McMullin

3 eggs, well beaten	1/4 tsp. salt
1 C. milk	1 tsp. sugar
3 tbsp. cooking oil	1 1/2 C. flour
4 tsp. baking powder (level)	

Add milk and oil to beaten eggs. Sift flour, baking
powder, sugar and salt together and add to liquid.
Bake as usual.

DUMPLINGS

Wilma Beal

Sift 1 C. flour
1 1/2 tsp. salt
1 1/2 tsp. baking powder
Add 1/2 C. milk and
2 T. melted fat to make soft dough.

SOUTHERN SPOON BREAD

June Schweer

1 C. cornmeal

2 C. scalded milk

Add cornmeal slowly to hot milk, stirring constantly.
Place over hot water.

Add:

1/2 C. melted butter

1 tsp. salt

1 tsp. sugar

Stir into above mixture. Remove from heat and cool slightly.

Stir in 4 egg yolks, beaten

Fold in 4 stiffly beaten egg whites

Pour into buttered casserole. Bake at 375° for 30 to 35 minutes. Serves 6.

Hint: Reuse frozen food containers. Hold them under hot running water for a few seconds to release the contents. Wrap the frozen block of food in foil or a freezer bag and return it to the freezer. Containers are now free to be filled again.

Hint: To store unbroken egg yolks in the refrigerator for a day or two, slide them carefully into a small bowl or jar and gently pour in cold water to cover. When it's time to use the yolks, drain off the water slowly and slide the yolks into your cupped hand, then into a bowl.

YUMMY DUTCH HONEY
Ellen Savage

Mix:

- 1 C. sweet cream (whipping consistancy)
- 1 C. white Karo syrup

Heat slowly until mixture becomes transparent. Do not boil. If necessary, blend with egg beater. Use this on hot cakes or waffles without butter. The cream takes the place of butter.

This is also good as an ice cream topping, fruit salad dressing, and it refrigerates well.

THE PERFECT RECIPE FOR ALL RELIEF SOCIETY WOMEN

- 1 C. friendly words
- 2 C. heaping understanding
- A generous amount of time and patience
- A pinch of warm personality
- A dash of dry humor or sense of humor
- Spice of life

Mixing instructions:

Measure words carefully, add heaping cups of understanding. Sift together three times before using. Make smooth sauce, not too thick. Cook on front burner keeping temperatures low. Do not boil.

Use generous amounts of time and patience, add a dash of humor and a pinch of warm personality. Season to taste with spice of life. Serve in individual molds.

Best when made by a good mixer.

PYROCANTHA BERRY JELLY

Evelyn McMullin

6 C. pyrocantha berries
6 C. water - simmer 30 minutes
Strain, being sure to have 4 cups
1/2 C. grapefruit juice and juice of 1 lemon (total of 5 cups)
Add 1 pkg. sure-jell
Boil and add 7 C. sugar
Continue boiling 2 to 3 minutes.
Pour in glass containers.

CANNED TROUT

Evelyn Bartschi

Fill pint jars with trout. Add 1 tsp. salt, 1 Tbsp. vinegar
1 Tbsp. cooking oil.
Pressure 90 minutes at 10 lbs. This softens bones.

HOW TO PRESERVE A HUSBAND

Be careful in your selection. Do not choose one who is too young, nor too old. When once selected, give your entire thought to preparation for domestic use. Some girls insist on keeping them in a pickle; others are constantly getting them in hot water. This makes a husband sour, hard boiled and sometimes bitter. Even poor varieties may be made sweet, tender, and good by garnishing them with patience, well sweetened with love, and seasoned with kisses. Wrap them in a mantle of charity, keep them warm in a steady fire of domestic devotion, and serve with peaches and cream. Thus prepared, they keep for years!

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DINNER ROLLS

Cecelia Ludwig

1/2 C. butter - and add
2 C. milk
1/2 C. sugar
1 teaspoon salt -scald and cool

Dissolve 2 cakes of yeast in 1/2 cup warm water. Beat 2 or 3 eggs, add 5 cups flour or more (not too sticky). Sift in flour and add yeast. Whip with spoon. Let rise twice. Bake at 375° for 15 minutes. Yield: 3 doz. rolls.

ICE BOX OVERNIGHT ROLLS

Ethyl Stirling

Combine: one cake crumbled yeast and 2 tsp. sugar
Permit these ingredients to stand until they are dissolved and stringy.

Scald: 1 cup milk, add stir until melted 7 Tbsp. shortening. Cool.
Combine and beat well 1/3 C. sugar, 1 tsp. salt, 3 beaten eggs.

Stir in the milk mixture. Stir in the yeast mixture. Stir in 4 to 4 1/2 cups flour. Beat the dough until it blisters (about 5 min.). Place in a covered bowl in the refrigerator overnight. Take it out 3 1/2 hrs. before baking it. Divide it into 3 parts. Roll each part into a 12 inch circle. Cut each circle into 16 wedge-shaped pieces. Roll each piece beginning at wide end. Stretch the wide end a little bit as you start to roll it. Brush the rolls with 1 egg beaten, dip in sesame seeds. Permit the rolls to rise for 3 hrs. Bake for about 12 min. on a greased sheet in oven 450°. Take care, they burn easily.

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BEEF 'N' BISCUIT CASSEROLE

Tana Sullivan

1 to 1 1/4 lb. ground beef
1/2 C. chopped onion
1/4 C. diced green pepper
1 8 oz. can tomato sauce
2 tsp. chili powder

1/2 tsp. garlic salt
1 can 8 oz. refig-biscuits
(flaky)
1 1/2 C. shredded Monterey
Jack cheese

1/2 C. sour cream
1/2 C. sour cream
1 egg slightly beaten

Brown meat, onion and pepper. Drain. Stir in tomato sauce, chili powder, and garlic salt, simmer while splitting each biscuit in half. Press 10 halves in bottom of greased pan. Combine 1/2 C. cheese (save one cup for topping) sour cream and egg. Mix well. Remove meat mixture from heat, stir in sour cream mixture, spoon over biscuits, top with remaining 10 biscuit halves. Bake at 375° 25 to 30 minutes. Top with remaining cheese when you take it out of the oven.

BAKED GRITS

Francis Winsor

3 cups water and 3/4 cup grits. Stir grits into boiling water; stir constantly--be careful of spattering mixture. Add 3/4 cup margarine and 1/2 lb. Velveeta cheese (do not substitute). Cook slowly until all is melted; add 3 to 4 drops Tabasco sauce and 2 well beaten eggs. Bake in buttered pan for 30 minutes at 350°. Serve in place of rice or potatoes.

SANDWICH SPREAD

Wilma Beal

4 qts. green tomatoes (measure before grinding)
4 qts. cucumbers (measure before grinding)
6 medium green peppers
3 red peppers
6 medium onions
4 C. sugar
1 1/2 qts. vinegar
2 tsp. dry mustard
1/2 tsp. celery seed
2 tsp. tumeric
1 1/2 C. flour
1 tsp. salt
1 qt. mayonaise

Measure and grind vegetables. Put in vinegar and 3 cups sugar. Then cook. Mix flour, spices and 1 cup of sugar into a paste. Add to vegetables and cook. Add mayonaise last. Do not cook. Seal. Makes 16 pints. (We did cook a little after mayonaise was added.)

Hint: Deviled eggs won't wobble on the serving platter if you level them by slicing a small piece of the white from the rounded bottom of each half.

Hint: Your eyes won't tear when slicing or mincing any vegetable in the onion family if the onions, scallions, leeks or shallots are well-chilled before cutting.

ITALIAN STYLE SPAGHETTI

Tana Sullivan

Meat Sauce

3 small cans tomato paste
9 cans water
2 cloves garlic
1 bay leaf
2 Tbsp. sugar
1 tsp. salt (may need more)
Pepper to taste

Simmer 1 1/2 hours.

Fry 1 1/2 lb. lean ground beef and 1/2 lb. sausage and 3 cloves of garlic. When brown, remove meat with a spoon that is slotted so the grease will be left in fry pan. Add meat mixture to tomato sauce and simmer 1 hr. longer. If grease comes to top, dip off as it simmers. Now add 6 whole cloves, dash of cinnamon and 1/2 tsp. oregano. Simmer 1/2 hour longer. Remove bay leaves and cloves as best you can.

Serve over 12 oz. cooked spaghetti.

DELICIOUS MEAT LOAF

Sandra Harper

2/3 C. canned milk
1 1/2 lb. ground beef
1/2 C. corn flake crumbs
1 egg

1/2 C. chopped onion
1 Tbsp. prepared mustard
1/2 tsp. salt
2 C. grated cheese

Mix all ingredients. Split french bread loaf in half, long way, and spread with mixture.
Bake 30 minutes at 350°.

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SCALLOPED CABBAGE
Hilda Thacker

8 C. thin shredded cabbage
1 C. cream celery soup
1/2 C. salad dressing (I use miracle whip)
1/2 C. milk
1/2 tsp. salt
2 C. bread cubes (toasted)
2 Tbsp. melted butter
1/2 C. shredded cheddar cheese.

Drop cabbage into boiling water. Cook 3/4 done, about 3 to 4 minutes. Drain. Combine soup, salad dressing, salt and milk. Mix well and heat. Combine bread cubes and butter, toast to coat cubes. Place layers of cabbage sauce and cubes. Top with cheese. Bake until bubbly in moderate oven.

VEGETABLE AND MEAT DISH
Veannetta G. Laub

Put alternating layers of ground beef, carrots, potatoes, onions in greased casserole dish and cover with tomato or mushroom soup and bake in oven at 350° for about 1 hour or until soft.

Hint: To prevent gummy noodles, rice, macaroni and spaghetti, add two teaspoons of cooking oil to the water before cooking and your problems will be solved. This makes the noodles glisten and stand apart.

HAMBURGER PIE

Hilda Thacker

1 medium onion chopped
1 lb. ground beef
3/4 teaspoon salt
Dash pepper
1 1-lb. can (2 cups) cut green beans, drained, or 1/2 lb. green
beans cooked and drained
1 can condensed tomato soup
Potato fluff topper

Cook onion in small amount hot fat till tender but not brown.
Add meat and seasonings. Brown lightly. Add drained beans and
soup. Pour into greased 1 1/2 qt. casserole. Drop potato fluff
topper in mounds over meat. If desired sprinkle potatoes with
1/2 cup shredded cheese. Bake 350° for 25 to 30 minutes. Makes
6 servings.

POTATO FLUFF TOPPER

5 medium potatoes, cooked
1/2 C. warm milk
1 beaten egg

Mash potatoes while hot. Add milk and egg. Season. Drop in
mounds over casserole. For speed, use packaged instant mashed or
whipped potatoes. Prepare enough for 4 servings according to package
directions, but serving half the milk. Add egg to potatoes.
Season. Add reserved milk slowly so you can omit a little if nec-
essary to make potatoes stiff enough to hold shape. Make fluffs.

SALMON CROQUETTES

Cecelia Ludwig

Salmon patties
1 sm. can salmon
1 sm. onion, chopped
1 egg
2 tbsp. flour

Corn meal or bread crumbs

Mix all ingredients except meal; shape into patties. Roll each pattie in corn meal. Fry in lard or shortening in skillet until golden brown.

CHICKEN CASSEROLE

Cecelia Ludwig

1/3 C. chopped onion
1 C. chopped celery
2 tbsp. butter
2 tbsp. soy sauce
1 can chicken ~~broth~~
Sprinkle of pepper
4 C. diced cooked chicken or turkey
1 can chow mein noodles
3/4 C. split cashew nuts

Saute onion and celery in butter; add soy sauce and broth. Add seasoning and chicken; simmer for a few minutes. Pour mixture into a large casserole; sprinkle with noodles and nuts. Bake at 350° until brown and bubbly.

Yield: 12 servings.

TAMALE PIE

Faye Richan

Cook 1 C. yellow corn meal in about 3 C. salted boiling water. This mixture shouldn't be sloppy or too stiff to press into pan. When this has cooked sufficiently, press into large pie plate or baking dish to form crust. Reserve a few tablespoonfulls.

Mean while, cook together for some time, 1 1/2 lbs. lean ground beef. Take off excess fat as it cooks.

Medium onion grated or chopped finely

2 small cans tomato sauce

1 can enchilade sauce

Enough tomato juice or water to keep mixture from boiling dry.

Cook until everything is well blended.

Add a can of corn NIBLET type and remaining cooked corn meal. You may need a bit more corn meal if the mixture is too sloppy.

Spoon the meat mixture onto the corn meal crust and bake 30-35 minutes at 350°.

If you want to use canned tomatoes instead of the sauces, use about 3 cups. The pie should have a pie consistancy and not run when sliced.

Add to canned tomatoes 1 tbsp. or so chili powder.

MARRIED BLISS

2 cups tolerance of the other's wishes, 1 cup cheer when the day goes wrong, 1 frown replaced by many kisses, 1 sad beginning ended with a song. Mix well together, divide it equally, each take his share, happiness will be the sequel.

VARIATION FOR MEXICAN LASAGNE

Faye Richan

Same process as for original lasagne only substitute 1 large pkg. corn chips sort of crushed instead of lasagne noodles.

and

Enchilada sauce (same liquid amounts) instead of tomato sauce.

Layer the ingredients as in the noodle lasagne.

This will not freeze because of the corn chips.

LOVE APPLE PORK CHOPS

Leah Frandsen

6 pork chops, cut 1/2 inch thick

Salt and pepper

1 Tbsp. shortening

1 15 oz. jar applesauce

1/2 C. catsup

3 Tbsp. minced onion

2 Tbsp. minced parsley

3/4 tsp. salt

1/2 tsp. vinegar

Dash pepper

Trim excess fat from chops. Season meat lightly with salt and pepper. Brown chops well on both sides in shortening in skillet. Drain on absorbent paper. Pour off excess drippings in skillet. Return chops to skillet. Combine applesauce, catsup, onion, parsley, 3/4 tsp. salt, vinegar and pepper. Pour over chops. Cover tightly and simmer 45 minutes to 1 hour or until chops are done.

Spoon sauce over chops when serving.

PIZZA

Carolyn Montgomery

Dough

1 pkg. yeast	1 1/2 T. salt
2 T. lukewarm water	2 T. shortening
1 C. boiling water	3 C. sifted flour

Dissolve yeast in lukewarm water for 5 minutes. Pour boiling water over shortening and salt. Cool to lukewarm. Add yeast and half of flour. Beat til smooth. Add remaining flour, beat til smooth. Divide dough into 1/2 for thin pizza or use all for thick pizza.

Place on floured board, pat into 1 or 2 rounds with edges slightly thicker to keep filling from running over. Place on greased cookie sheet. Let rise in warm place.

PIZZA FILLING

1 lb. sausage or ground beef	2 cloves garlic, minced
Salt and pepper	1 Tbsp. crushed oregano
Mazzarella cheese	1 Tbsp. whole basil
Olive oil	1/4 C. grated Parmesan or Romano cheese
1 6 oz. can tomato paste	

Break meat in small bits in skillet. Brown slowly. Drain off fat. Brush dough with olive oil. Combine tomato paste, 3/4 C. water, garlic, herbs. Place sausage on dough. Cover with mazzarella cheese. Spread on sauce. Sprinkle with salt and pepper. Scatter parmesan cheese over all.

Bake at 450° for 20 minutes or till crust is done.

SPAGHETTI CASSEROLE

Wilma Beal

1 lb. hamburger
2/3 pkgs. spaghetti
1 can tomato soup
1 can chop suey vegetables
Dash of onion salt or Tbsp. grated onions
Chili powder (optional)
Season to taste
Brown hamburger and onions. Cook spaghetti in salt water and drain. Add other ingredients and place in oven a few minutes to heat through.

RICE CASSEROLE

Evelyn McMullin

2 lbs. ground beef
1/2 lb. sausage
Brown lightly and pour off grease
1 large onion
2 C. diced celery
1 green pepper
Brown and steam in 1 Tbsp. margarine till tender.
Cook 4 cups instant rice as directed on package. Mix all together. Add 3 pkgs. Lipton noodle soup (dry).
Put in baking dish and top with 1 or 2 cans cream of chicken soup as needed.
Bake at 350° for 40 minutes.
Serves 24 people.

CHOW MEIN NOODLE AND CHIP COOKIES

Faye Richan

Put in top of double boiler package each chocolate chips, butter-scotch chips, or combination of either, or try some of caramel chip, the new flavor chips.

When thoroughly melted, pour over large can of chow mein noodles in a large bowl. Mix well and turn out onto waxed paper to cool. Add nuts if desired.

CHINESE CHEWS

Carolyn Montgomery

3/4 C. sifted flour
1 C. sugar
1 tsp. baking powder
1/4 tsp. salt
1 C. chopped dates
1 C. chopped walnuts
3 well-beaten eggs

Sift dry ingredients. Stir in dates, walnuts, and eggs. Pour into greased and floured 15 1/2 X 10 1/2 X 1 inch jelly roll pan. Bake in moderate oven 350° about 15 minutes.

Cool. Remove from pan. Roll in sifted confectioners sugar. Makes 3 dozen.

Hint: Use either soda or vinegar to clean inside of refrigerator. A little vinegar in water to wash windows makes them sparkle. Use crumpled newspaper when washing windows.

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EASY POTATO-CHEESE CASSEROLE

Faye Richards

Grate or grind potatoes - about one medium potato per person and rinse well under hot water.

Make light cream sauce. For 4 potatoes, 2 Tbsp. corn starch, 2-3 Tbsp. margarine, 1 tsp. salt blended with 1 1/2 C. milk. Boil slowly till thickens. Add 1/2 to 1 C. shredded cheese depending on your taste - cheddar or medium.

Mix potato and sauce together and bake till done in greased baking dish at 350°. Doneness depends on if you want your potatoes "dryish" or not.

If you have too much sauce, baking time will be increased and you take chance on sauce curdling. It is best baked till potatoes are just "crusty along the outside.

You can substitute one can of either cream of mushroom, celery or chicken soup and enough water or milk to make 1 1/2 cups. Optionals.

A bit of grated onion or chopped chives is good in this - or finely chopped green pepper.

Hint: When rolling cookie dough, use powdered sugar instead of flour on your board. This will make your cookies a wee bit sweeter but they will not get tough as they sometimes do when they are rolled out on a floured board.

Hint: When cooking hamburger, instead of greasing the skillet, sprinkle the bottom of it lightly with salt. The hamburgers will fry in their own juices. Much tastier.

BEEF STRAGANOFF

Jessie Eagar

- 1 lb. hamburger
- 1 onion cut fine
- (A clove of garlic if desired)
- 1 can mushroom end and pieces
- 1 soup can milk
- 1/2 C. sour cream

Brown hamburger, garlic and onion. Add mushroom ends, juices also, milk soup and simmer 1 hour. Before serving add the 1/2 cup of sour cream. Let simmer a few minutes longer.

Serve over hot fluffy rice. Real good.

"OH BOY" SUPPER

Ivean S. Sullivan

Brown:

- 1 lb. ground beef
- 1 medium diced onion
- Add to:
- 2 C. cooked rice
- 1 pkg cooked frozen peas
- 1 C. celery, diced
- 1 Tbsp. soy sauce
- 1 can Cream of Mushroom soup
- 1 can Cream of Chicken soup
- 1 large can Chow Mein Noodles

Mix all ingredients and season with salt and pepper to taste. Simmer for 15-20 minutes. Pour over 1/2 of the Chow Mein Noodles in the bottom of a casserole. Put remaining noodles on the top.

Bake until bubbly, at 350°. Serves 4-6.

DINNER ROLLS

Cecelia Ludwig

1/2 C. butter - and add
2 C. milk
1/2 C. sugar
1 teaspoon salt -scald and cool

Dissolve 2 cakes of yeast in 1/2 cup warm water. Beat 2 or 3 eggs, add 5 cups flour or more (not too sticky). Sift in flour and add yeast. Whip with spoon. Let rise twice. Bake at 375° for 15 minutes. Yield: 3 doz. rolls.

ICE BOX OVERNIGHT ROLLS

Ethyl Stirling

Combine: one cake crumbled yeast and 2 tsp. sugar
Permit these ingredients to stand until they are dissolved and stringy.

Scald: 1 cup milk, add stir until melted 7 Tbsp. shortening. Cool.
Combine and beat well 1/3 C. sugar, 1 tsp. salt, 3 beaten eggs.

Stir in the milk mixture. Stir in the yeast mixture. Stir in 4 to 4 1/2 cups flour. Beat the dough until it blisters (about 5 min.). Place in a covered bowl in the refrigerator overnight. Take it out 3 1/2 hrs. before baking it. Divide it into 3 parts. Roll each part into a 12 inch circle. Cut each circle into 16 wedge-shaped pieces. Roll each piece beginning at wide end. Stretch the wide end a little bit as you start to roll it. Brush the rolls with 1 egg beaten, dip in sesame seeds. Permit the rolls to rise for 3 hrs. Bake for about 12 min. on a greased sheet in oven 450°. Take care, they burn easily.

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WHOLE WHEAT BREAD

Cecelia Ludwig

10 C. whole wheat flour
2 C. buttermilk
2-2 1/2 C. milk
3/4 C. molasses
2 Tbsp. salt
1/2 C. shortening
2 cakes of yeast

Bake 1/2 hour at 400°. Then reduce heat to 375° and bake 1/2 hour.

WHOLE WHEAT-WHITE BREAD

Sandra Howard

6 C. scalded milk, or 6 C. water and 2 C. powdered milk
2 T. salt (not quite level) 3 T. oil
3/4 C. honey 6 C. whole wheat flour
2 yeast cakes 10 C. white flour

Dissolve yeast first in 1/2 C. warm water and 2 tsp. sugar. Mix milk (cooled to warm temp.), salt, honey, oil, and yeast. Add the 6 C. whole wheat flour, mix well then add the other flour, 3 cups at a time and mix well. When all flour has been added, knead for about 10 min. Cover and let rise for about 1 1/2 to 2 hrs. Knead down and let set for 1/2 hr. Knead again and let set for 20 min. while preparing bread pans. Knead and shape into 6 loaves of greased juice cans. Let rise in pans for 15 min. Bake for 15 min. at 400°. Then turn oven down to 325° and bake 45 min. more.

ITALIAN STYLE SPAGHETTI

Tana Sullivan

Meat Sauce

3 small cans tomato paste
9 cans water
2 cloves garlic
1 bay leaf
2 Tbsp. sugar
1 tsp. salt (may need more)
Pepper to taste

Simmer 1 1/2 hours.

Fry 1 1/2 lb. lean ground beef and 1/2 lb. sausage and 3 cloves of garlic. When brown, remove meat with a spoon that is slotted so the grease will be left in fry pan. Add meat mixture to tomato sauce and simmer 1 hr. longer. If grease comes to top, dip off as it simmers. Now add 6 whole cloves, dash of cinnamon and 1/2 tsp. oregano. Simmer 1/2 hour longer. Remove bay leaves and cloves as best you can.

Serve over 12 oz. cooked spaghetti.

DELICIOUS MEAT LOAF

Sandra Harper

2/3 C. canned milk
1 1/2 lb. ground beef
1/2 C. corn flake crumbs
1 egg

1/2 C. chopped onion
1 Tbsp. prepared mustard
1/2 tsp. salt
2 C. grated cheese

Mix all ingredients. Split french bread loaf in half, long way, and spread with mixture.
Bake 30 minutes at 350°.

MACARONI SALAD

Macaroni
vienna sausages
salad dressing

onion
cucumber
Pickles

TOSSED GREEN SALAD

Lettuce
salad dressing
tomatoes
cucumbers

onion
radishes

For variation, leave salad devoid of dressing, and shake french dressing on each helping

MACARONI SALAD

2 c. salad macaroni
1 c. shredded cheese
 $\frac{1}{4}$ c chopped sweet pickles
2 T. chopped onion
 $\frac{1}{2}$ c. diced celery
1 can tuna or cleaned shrimp
1 large tomato
salad dressing to moisten
Grated carrot and cucumber (optional)

Boil macaroni until tender and drain. Rinse with cold water. Add rest of ingredients and mix.

LETTUCE & TOMATO SALAD

Lettuce
tomatoes
salad dressing

EGG SALAD

Lettuce
boiled eggs
salad dressing

POTATO SALAD

Boiled potatoes
salad dressing
onion
cucumber

Boiled eggs
salt & pepper
pickles

lettuce

MARINADE FOR CHICKEN

1/2 C. Oil

1/2 C. Soy Sauce

1/4 t. Garlic Powder

2 C. Lemon Lime Soda

Marinate chicken for 6 hours.

(Carol)
MARINADE FOR CHICKEN (Roast on grill)

4 chicken breasts

1/2 c. 7 up

1/4 c. soy sauce

1/4 c. oil

Sprinkle garlic salt

Set meat in marinade for 2 hours in refrigerator

FOR 10 LBS CHICKEN:

1 PT. OIL 1 QT. 7 UP 1 PT. SOY SAUCE

1 T GARLIC POWDER OR SALT. Marinate 18-24 hr.

Refrigerate

Meats for Company

Turkey

Ham

Baked Beans

Bean Casserole

Roast

Taco Salad

Chili Burger

Enchilata Casserole

Spaghetti

Meat Shakes

Pineapple

Croquette Jack

Sandwiches

Made to Order

Pizza

Chicken Nuggets

Chicken Casserole

Xmas Cookies

Walnut Squares

Cocacanut Chunks (S)

Bean Pie Bars

Lemon Bars (L)

Raisin Bars (S)

Mexican Wedding Cakes (S)

Mary, Anne Weller Cookies (L)

Brownies

Salads

Strawberry Cottage Cheese

Pistachio Marshmallows

Cole Slaw

Tossed

Slipie

Macaroni Salad

7 Up Salad

Winter

Turkey

Ham

Sau Cream Potatoes

Rice Muf

Spaghetti

Swiss Steak

Rice Chicken Casserole

Baked Beans

Lazy man Tacos

LINE OF AUTHORITY

H. CARLYLE STIRLING was ordained a High Priest
Feb. 12, 1966 by Mark E. Peterson

Salads

Cole Slaw

Fruit - melon

Garrets

Macaroni

Salads - Cottage Cheese - Carrots

Butter

Sauce

Pot Roast of Beef

3-4 lb. brisket, rump roast, 1-2 onions, peeled + sliced
 or pot roast or Hameninger $\frac{1}{2}$ c. water or beef consomme
 or Beef Bouillon
 2-3 potatoes pared + sliced - more salt + pepper to taste
 2-3 carrots pared + sliced - more

Put vegetables in crock-pot. Salt + pepper meat
 then put in pot. Add liquid. Cover + cook on
 low for 10-12 hrs (High: 4-5 hrs.) Remove meat
 + vegetables with spatula.

MEAT LOAF

2 eggs
 $\frac{1}{3}$ c. catsup
 $\frac{3}{4}$ c. warm water
 $\frac{1}{2}$ envelope lipton onion soup
 $1 \frac{1}{2}$ c. soft bread crumbs
 2 lb. ground beef

Beat eggs into bowl. Beat slightly. Stir in catsup,
 warm water & soup mix. Add bread crumbs & ground beef.
 Mix well. Shape into loaf. Bake 350° - 1 hour.

PRONTO PUPS

1 c. bisquick
 2 T. corn meal
 $\frac{1}{4}$ t. paprika
 $\frac{1}{2}$ t. dry mustard

$\frac{1}{8}$ t. cayenne pepper
 1 egg
 $\frac{1}{2}$ c. milk

Mix bisquick, corn meal, & seasoning. Beat
 egg up in milk. Blend with flour mixture.
 Put pronto sticks in weenies and roll in
 batter. Drop into hot oil 375° (mazola corn
 oil) and fry until golden brown.

1 small bag (10) of weenies.

Tacos

Brown Hamburger

add 2 cans tomato sauce

1 pkg. taco mix

Cook--serve on taco chips or corn chips (the ones that are not spicy--have black bull on back of pkg.)

Add cheese--and broil--may serve also with lettuce and tomatoes

Variation:(Probably better)

Instead of tomato sauce and pkg. taco mix, use can of enchalita sauce

NOODLES

1½ c. flour

1 t. baking powder

2 T. water

½ t. salt

1 egg

Beat eggs, add water & dry ingredients, working in all flour. Knead 1 min. roll up (roll paper thin) cut in ¼" widths.

CHILI BURGER

Hamburger (Brown with onions)

(Marilee Brown) very good

3 T. Ketchup

2 t. mustard

1 pkg. sloppy joe mix (Schillings)

1 large can chili beans

MEATBALL CASSEROLE

1 Lb. Hamburger
1 grated raw potato
1 shredded raw carrot
Salt, pepper, Sage
Form in meat balls. Brown.

Add 1 can cream mushroom soup, $\frac{1}{2}$ can water and pour over and simmer $\frac{1}{2}$ hour.

PIZZA DOUGH

$\frac{1}{2}$ c. warm water
 $\frac{1}{2}$ pkg. yeast
 $\frac{1}{2}$ T. sugar
1 T. shortening or oil
1 $\frac{3}{4}$ sifted flour

Dissolve yeast in water. Add remaining ingredients and mix well. Let rise about 20 minutes in warm place. Spread on pizza pan.

Bake 400° for 25 min.

Meat Loaf

Make meat loaf as usual

Can add:

1 can Campbell's Vegetarian Veg. soup (pour off some of the water)

1 c. rolled oats

1 t. worchestershire sauce=

Roll out dough made from bisquick like for cinnamon rolls. Spread meat loaf on dough and roll up and cut in individual pieces like cinnamon rolls and bake.

Lasagne

8 oz. pkg. Lasagne noodles (boil in salt water, drain, and lay out in casserole dish)

Sauce:

- 1½ lbs. ground beef
- 1 onion, chopped
- 1 large can tomato sauce (2 small)
- 1 cup tomato juice (more if it boils down)
- 1 T oregano (1/2 to 3/4 T is ample)
- 1 clove garlic, minced

1 lb. Mozzarella cheese (shredded)

part of small can of Parmesan cheese (grated)

Brown meat and onions, and pour off grease. Salt and pepper. Add sauce and simmer in electric frying pan. Place layer of noodles, layer of meat mixture, shredded Mozzarella cheese, noodles, meat, M. cheese, and sprinkle part of can of Parmesan cheese on top. Bake 30 min. 350°

MEAT Pie

2 crust Pie Shell

Shie (3) Potatoes into Shell

1 large onion

Salt & Pepper

add 1 lb. Seasoned ground raw beef

400° - 1 hr.

Garden Pesto Bites

- 6 lasagna noodles
- Cooking spray
- 1 cup finely chopped onion
- 1 pound low-fat ricotta cheese
- 6 large, eggs
- ½ cup skim milk
- ¼ teaspoon salt
- ¼ teaspoon white pepper
- ⅛ teaspoon nutmeg
- 3 cups spinach leaves, washed, trimmed
- 1 cup fresh parsley, trimmed
- 10 fresh basil leaves
- 3 cloves garlic
- ¼ cup grated parmesan cheese
- 1 tablespoon walnuts
- 2 tablespoons olive oil
- 3 tablespoons water
- 12 cherry tomatoes, cut in half

Lasagne

8 oz. pkg. Lasagne noodles (boil in salt water, drain, and lay out in casserole dish)

Sauce:

- 1½ lbs. ground beef
- 1 onion, chopped
- 1 large can tomato sauce (2 small)
- 1 cup tomato juice (more if it boils down)
- 1 T oregano (1/2 to 3/4 T is ample)
- 1 clove garlic, minced

1 lb. Mozarella cheese (shredded)

part of small can of Parmesan cheese (grated)

Brown meat and onions, and pour off grease. Salt and pepper. Add sauce and simmer in electric frying pan. Place layer of noodles, layer of meat mixture, shredded Mozarella cheese, noodles, meat, M. cheese, and sprinkle part of can of Parmesan cheese on top. Bake 30 min. 350°

Meat Pie

2 crust pie shell

slice ③ potatoes into shell

1 large onion

Salt & Pepper

add 1 lb. Seasoned ground raw beef

400° - 1 hr.

Cook lasagna noodles according to package directions. Layer bottom of 9" x 13" pan; set aside. Sauté onions in cooking spray until tender. To make the cheese filling, whisk together ricotta cheese, eggs, milk, salt, pepper and nutmeg. Add sautéed onions, mix well. Combine spinach leaves, parsley, basil leaves, garlic, parmesan cheese, walnuts, olive oil and water in blender to make pesto. Blend until smooth. Spread thin layer of pesto over cooked noodles. Evenly spoon cheese filling over pesto; smooth top. Bake in preheated 375° F oven for 25 to 30 minutes or until knife inserted near comes out clean. Remove from oven and allow to stand 5 minutes. Spread remaining pesto over cheese filling. Cut in squares and top with tomato half.

until transparent. add sausage
cook over medium heat for 30 min.
Drain fat off sausage - make soup
according to directions on package.
Combine meat, uncooked rice and
soup. Bake uncovered in $1\frac{1}{2}$ qt.
casserole at 325° for $1\frac{1}{2}$ hrs.
until tender.

Crumbs - Brown beef add onion
& celery cook until tender. add
frozen peas and separate with fork.
Combine mushroom soup & milk
and add to meat mixture. Put into
greased 2 quart casserole. Sprinkle
grated cheese over top, then sprinkle
potato chips or bread crumbs over cass.
Bake 350° for 30 to 45 minutes or until
hot.

BREAD WHITE (Lucile's)

4 C. hot water
2 T shortening
2 T honey or sugar

6 t. salt
2 yeast cakes dissolved in $\frac{1}{4}$ c. water
Enough flour for kneading, about 2 sives.

Pour $3\frac{3}{4}$ c. hot water on the salt, sugar, and grease, leave until lukewarm. Add $\frac{1}{2}$ t. sugar to yeast and dissolve in $\frac{1}{4}$ c. lukewarm water. Pour into other mixture, and add flour gradually and beat into mixture each time, until ready to knead.

WAFFLES

$\frac{1}{4}$ t. baking powder
2 c. flour
 $\frac{1}{2}$ t. salt

2 eggs separated
 $1\frac{1}{2}$ c. milk
4 t. melted butter

Mix baking powder, flour and salt and sift into bowl. Beat egg yolks, add butter and milk. Add to dry ingredients, beating thoroughly. When well mixed, fold in stiffly beaten whites of eggs. Bake in waffle iron.

POST'S BRAN MUFFINS

$\frac{3}{4}$ c. sifted flour
3 t. calumet baking powder
 $\frac{1}{4}$ t. salt
2 T. sugar

1 egg, well beaten
 $\frac{3}{4}$ c. milk
3T. melted shortening
 $1\frac{1}{2}$ c. Post's 40% bran flakes

Sift flour once, measure, add baking powder, salt, and sugar, sift again. Combine egg, milk, and shortening; add to flour mixture. Mix only enough to dampen all flour. Add bran flakes. Fill greased muffin pans $\frac{2}{3}$ full. Bake in hot oven 425° for 15 min. or until done. Makes 14 muffins.

BAKING POWDER BISCUITS

2 c. flour
4 t. baking powder
 $\frac{3}{4}$ t. salt

2T. fat or more
 $\frac{3}{4}$ c. milk

Mix and sift dry ingredients. Rub in fat with tips of fingers. Chop in with knife. Add milk gradually to make soft dough. Roll out on floured board 1" thick.

PINEAPPLE MUFFINS

$\frac{1}{2}$ egg
 $\frac{1}{2}$ c. canned pineapple juice
 $\frac{1}{8}$ c. shortening
1 c. flour
 $\frac{1}{4}$ t. salt

2 t. baking powder
 $\frac{1}{8}$ c. sugar
1 T. grated orange rind
1 T. sugar

Beat egg and pineapple juice; add shortening. Add flour sifted with salt, baking powder, and $\frac{1}{4}$ c. sugar, stir until moistened. Fill greased muffin pans $\frac{2}{3}$ full. Sprinkle with 1T. sugar, mixed with orange rind. Bake in hot oven 400° for 25 min. Makes 6 muffins.

BREADS

PARKER HOUSE ROLLS

$\frac{1}{2}$ c. milk
1 cake yeast
1 T. sugar
 $\frac{3}{4}$ t. salt

$\frac{3}{4}$ T. butter
 $1 \frac{5}{8}$ c. flour

Allow the dough to rise the first time as for loaf bread. Roll dough thin and cut with biscuit cutter. Brush top with melted fat, crease through center with handle of table knife, fold over and press down. Brush top with melted fat if soft crust is desired. When rolls have doubled in bulk, bake in hot oven 425° for 10 to 15 min. Yield 16-24 rolls.

POFOVERS

$\frac{1}{2}$ c. sifted flour
 $\frac{1}{6}$ t. salt
1 egg

$\frac{1}{2}$ T. melted butter
 $\frac{1}{2}$ c. milk

Mix and sift flour and salt, add milk gradually to make a smooth batter. Add eggs well beaten, and beat mixture well with rotary egg beater. Half fill hot greased pans. Place in hot oven 450° for 15 min. reduce heat and finish at end of 40 min with oven 350° . They should be well puffed, well browned, and fairly dry on inside of shell.

DESSERTS

+ VANILLA SAUCE (for carrot pudding)

3/4 c. sugar 2 c. boiling water
2 T. cornstarch 2 T. butter

Mix cornstarch and sugar, add boiling water slowly, stirring constantly. Bring slowly to boiling point and allow to boil 5 min. Remove from heat. Add butter and vanilla.

GRAHAM CRACKER PUDDING

3/4 c. sugar 1/2 c. nuts
1 c. graham cracker crumbs 1/4 t. salt
1/2 t. baking powder 3 eggs
1 t. vanilla

Mix graham cracker crumbs, baking powder, sugar, and salt together. Add vanilla and nuts. Work in egg yolks. Fold in stiffly beaten egg whites. Pour into greased pan and bake 350° for 25 min.

BUTTERSCOTCH SAUCE

1 c. brown sugar 1/2 c. butter
1 egg 1/4 c. orange juice
1/4 c. water

Beat egg well, add brown sugar, orange juice, water and butter. Cook in double boiler until slightly thickened.

+ Caramel Sauce

1/2 c. Butter
1 c. Brown Sugar
2 T. Cornstarch
2 c. Milk
1 T. Vanilla
Pinch Salt

Cook until comes to Boil + thickens

FRUIT

BOTTLED FRUIT

COLD PACK--20 min. boil, fill bottles to neck---
if open kettle fill to top.

PEACHES

$\frac{3}{4}$ c. sugar to qt. bottle. Make syrup with sugar
and water. About $1\frac{1}{2}$ cups water, if not enough,
fill bottles rest of way up with plain water.

APRICOTS

1 cup sugar-syrup

CHERRIES

1 c. sugar--syrup

PEARS

1 c. sugar--syrup

PLUMS

1 c. sugar--syrup

RASPBERRIES

1 c. sugar--syrup

APPLES

Open kettle, $\frac{1}{2}$ c. sugar to quart, cook until ~~tend~~
tender, bottle (red bird, yellow transparent,
wealthy apples, rome beauty)

FRUIT COCKTAIL

$\frac{3}{4}$ c. sugar--contains peaches, pears, grapes,
pineapple, and marschino cherries. ~~Cookxxx~~
Cold pack.

TOMATO JUICE

$\frac{1}{2}$ t. salt. Cook tomatoes, run through, put in
bottles, add salt, cold pack.

VEGETABLE SOUP

$\frac{1}{2}$ bushel tomatoes, cook run through put in pan,
then add 2 bunches carrots, 4 or 5 med. onions, 4
peppers, bunch celery, 2 tb. salt in whole mess,
1 c. sugar, mix all together, put in bottles,
cold pack.

JAM

peach, apricot, pear, plu, strawberry, any kind.
Put equal amount of sugar as fruit, mash fruit,
cook to good boil, stir, and skim, add a little
sure jell.

JELLY

Apple--slice or grind apples, with water added
cook until soft, drain through strainer for hours.
put juice in pan, measure juice put equal amount
of sugar as juice, watch carefully, stir constant
ly, when booming boil, or flake on spoon, skim,
pour in bottles. No sure jell for crab, but add
some for johnaton, look on sure jell package.

GRAPE

Isabelle-little or no water added-some sure jell
added, same amount of sugar.

TOMATOES

Scald in hot water, peel, put in bottles, add $\frac{1}{2}$ t.
salt, cold pack.

BOTTLING VEGETABLES OR RELISHES

CUCUMBER OR GREEN TOMATO PICKLES (BREAD AND BUTTER) (Stella's)

$\frac{1}{2}$ c. cornstarch	2 green peppers sweet	
6 qt. cucumbers or green tomatoes		2 red peppers
3 qt. califlower	1 c. prepared mustard	
2 qt. onions	1 tbs. curry powder	
3 qt. sugar	1 tbs. tumeric	
2 qt. vinegar		

SWEET PICKLES (Mrs. Stirling)

1 peck of small cucumbers, pour over these 1 gal. cold water that has been previously boiled with one cup salt. Let stand 8 days, pour off brine and wash good and cover with boiling water and let stand over night, Pour off and slit cucumbers and cover with one gal. boiling water with 1 tb. alum. Let stand over night, pour off and cover with syrup of 12 c. sugar 1 ga. cider vinegar, 1 pkg. pickling spice in a bag, heat and pour over three mornings and then seal. Bring cucumbers to a boil on last day before sealing.

CHILI SAUCE (Mrs. Stirling)

50 ripe tomatoes	3 T. salt
25 onions	1 T. allspice
12 green peppers	1 T. cloves
1 bunch celery	1 T. cinnamon
few garagon leaves (not necessary)	1 T. mace
3 c. sugar	$\frac{1}{2}$ T. ginger
1 c. vinegar (to suit taste	$\frac{1}{2}$ t. cayenne pepper

~~Boil 2~~ ~~Boil~~

~~Boil 2~~

Boil 2 hours, or until to desired consistency.

ICE CREAM

STRAWBERRY ICE CREAM (Very good)

1½ c. light scalded cream	2/3 c. sugar
1 c. strawberries	1/8 t. salt
1 t. vanilla	

Add half of sugar and salt to cream. Stir until sugar is dissolved. Cool. Add vanilla. Freeze. Add 1 c. strawberries with half the sugar to freezing mixture when thickened or partially frozen.

MARSHMALLOW ICE DREAM

1 c. milk	1 c. cream
20 marshmallows	1 egg white
1 t. vanilla	

Heat the milk and add the marshmallows. Stir until smooth. Cool and add vanilla. Put egg white in bowl. Add cream, and whip. Add marshmallow mixture. Beat until smooth, then place in refrigerator freezing tray. When mushy, place in bowl and beat with an electric beater. Return to refrigerator and continue freezing.

PLAIN COOKED ICE CREAM (Mrs. Jensen's)

VERY GOOD

Scald 2 c. milk
Pour over 1 c. sugar blended with 2 T. cornstarch and pinch salt.
Place in double boiler and cook for about 10 min-stirring frequently.
Then pour mixture over 3 well beaten eggs and return to double boiler for about 3 min.
Allow mixture to cool.
Add 1t. vanilla and few drops almond or lemon flavoring.
Whip 1 c. heavy cream and fold into custard mixture. Freeze. Fruit or chocolate may be added.

CHOCOLATE ICE CREAM

1 junket rennet tablet	¼ c. cocoa
1 T. cold water	2 c. light cream
½ c. sugar	1 ¼ t. vanilla

Dissolve junket tablet by crushing in cold water. Mix sugar and cocoa together. Add cream slowly, making a smooth paste. Add vanilla and warm slowly, stirring constantly. Test a drop on inside of wrist frequently. When comfortably warm, remove from heat. Add dissolved rennet tablet and stir quickly for a few seconds only. Pour at once, while still liquid into refrigerator tray. Let stand at room temperature until set--about 10 minutes. Place in freezing compartment. Freeze until firm. Remove from tray to a bowl, break up with a fork and beat with an electric or rotary beater until free from hard lumps but still a thick slush. Finish freezing.

PINEAPPLE ICE CREAM

4 pints whipping cream

1 jar maraschino cherries (sliced)

2 cups pineapple juice

1 quart half & half

1 can crushed pineapple

4 cups sugar

Juice 1 ½ lemon

Dissolve sugar in juices, add fruit, add cream

Freeze until hard.

(Beverly Massey)

PEACH ICE CREAM

4 eggs

1 package vanilla pudding Jell-O mix

4 cups peaches

2 ½ cups sugar

1 (non dairy) cream-o

1 cup red Jell-O

1 quart cream

can add 1 teaspoon almond flavoring

(Carol Goddard)

APRICOT ICE CREAM

3 cups sugar

3 cups heavy cream

¾ cup fresh lemon juice

(3 lemons)

3 cups milk

1 ½ cups orange juice (3 oranges)

3 cups apricot puree

Combine chilled ingredients in 4 quart freezer. Freeze according to manufactures directions - pack and ripen

NOTE: For other variations omit puree add 3 cups strawberries, raspberries, fresh peaches or 3 cups bananas mashed with 1 cup crushed pineapple

(Marian Hansen)

VANILLA HOMEMADE ICE CREAM

*8 cups milk, divided
6 eggs, separated
3 cups sugar, divided
3 tablespoons cornstarch
2 teaspoons vanilla
2 cups whipping cream*

In a large saucepan bring 6 cups milk to a boil over medium heat. Remove from heat and set aside. In a mixing bowl beat egg yolks; add remaining milk and mix well. Combine 2 cups sugar, cornstarch and salt; gradually add to egg mixture. Add to hot milk and bring to a boil. Cook and stir for 2 minutes or until slightly thickened. Pour into a clean mixing bowl; set Aside. Beat egg whites until soft peaks form; gradually add remaining sugar, beating well after each addition. Beat until stiff peaks form. Fold into the warm milk mixture. Beat in vanilla and cream until well mixed. Refrigerate at least 5 hours or over night. Freeze in an ice cream freezer according to manufacturer's directions.

*NOTE: any type of fruit can be added I used fresh strawberries (crushed)
(Pat Gardner)*

STRAWBERRY/BANANA ICE CREAM

*3 pints half and half
2 1/4 cups sugar
3 teaspoons vanilla
3/4 teaspoons salt*

*add 2 package's frozen strawberries (thawed and mashed)
2 chopped bananas, mis well and freeze in ice cream freezer
makes 4 qts. If necessary fill to quart. Line with milk.*

This makes an excellent fast ice cream

(Pat Gardner)

VANILLA ICE CREAM

*5 eggs (beat real good - slow) 2 ½ cups sugar
Add slowly together
2 teaspoons vanilla dash of salt
1 quart half & half 1 quart milk*

1 non-dairy desert whip

Freeze until hard.

(Fawn Anderson)

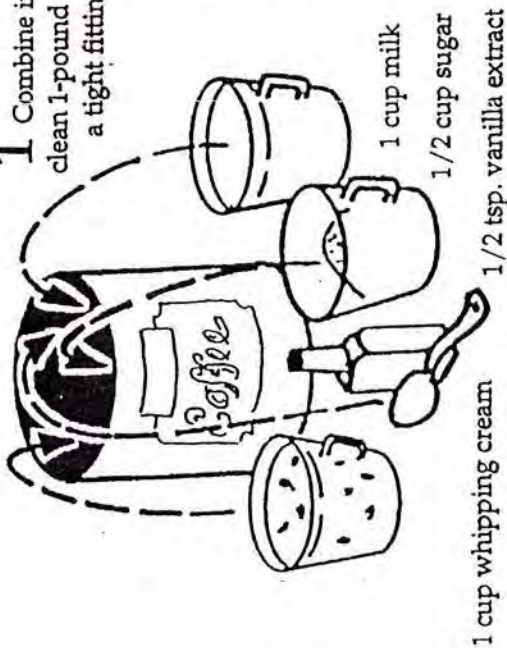
• Coffee Can Ice Cream •



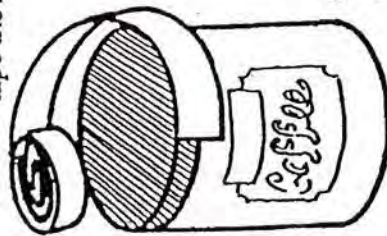
Dairy Council
of Wisconsin

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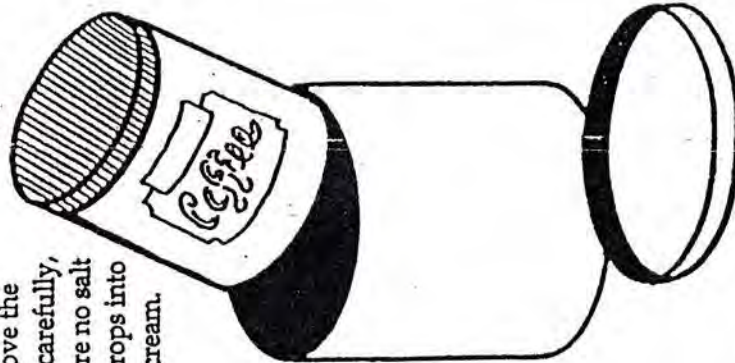
- 1** Combine ingredients in a clean 1-pound coffee can with a tight fitting plastic lid.



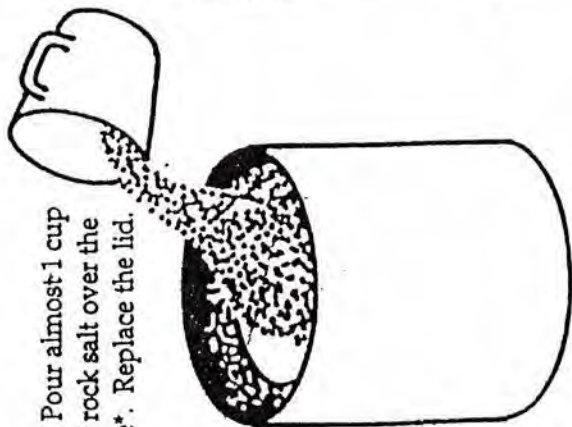
- 2** For extra security tape the lid to the can.



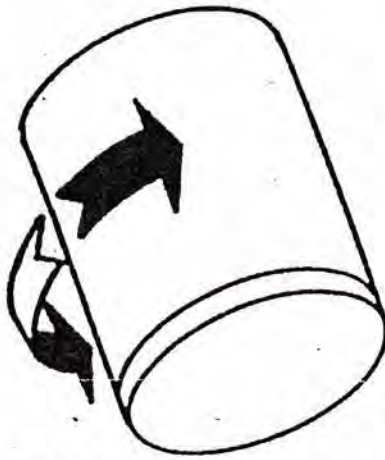
- 7** Remove the inside can carefully, making sure no salt solution drops into the ice cream.



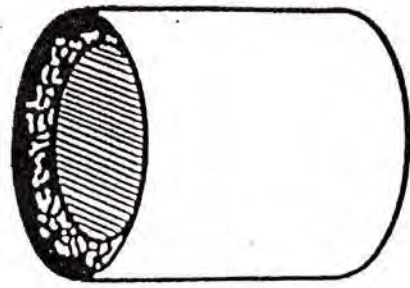
- 5** Pour almost 1 cup of rock salt over the ice*. Replace the lid.



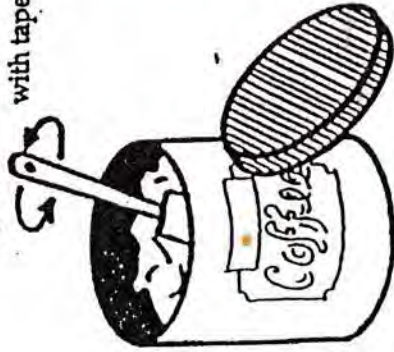
- 6** Roll the can back and forth on the floor or sidewalk for 10 minutes.



- 4** Pack the crushed ice around the smaller can.



- 8** Stir the ice cream mixture with a rubber spatula. Replace the lid. Reseal with tape.



*Remember that salt solution can be harmful to plants. Dispose of properly.

- 9** Drain the large can. Repack with ice and salt. Roll 5 more minutes.

ICE CREAM

VANILLA ICE CREAM

1 JUNKET RENNET TABLET
1 T. cold water
2 c. light cream

$\frac{1}{2}$ c. sugar
 $\frac{1}{4}$ t. vanilla

Dissolve junket tablet by crushing in cold water. Mix light cream, sugar and vanilla. Warm slowly, stirring constantly. Test a drop on inside of wrist frequently. When comfortably warm, not hot, remove at once from heat. Add dissolved rennet tablet and stir quickly for a few seconds only. Pour at once. While still liquid, into a refrigerator tray. Let stand at room temperature until set about 10 min. Place in freezing compartment. Freeze until firm. Remove from tray to a bowl, break up with a fork, and beat with beater until free from hard lumps but still a thick mush. Finish freezing.

ICE CREAM PIE

1 recipe vanilla ice cream
10 graham crackers
1 t. flour
 $\frac{1}{4}$ c. sugar

$\frac{1}{8}$ t. salt
 $\frac{1}{8}$ t. cinnamon
 $\frac{1}{8}$ t. nutmeg
4 T. melted shortening

Make vanilla ice cream as directed above. Freeze the second time until firm but still mellow. Combine finely crushed graham crackers, flour, sugar, salt, cinnamon, and nutmeg. Add melted shortening and mix well. Press mixture into firm layer in an eight-inch plate. Chill thoroughly. Just before serving, fill crust with vanilla ice cream. Garnish with graham cracker crumbs.

LEMON SHERBERT

1 junket rennet tablet
1 T. cold water
2 c. milk
 $\frac{1}{2}$ c. sugar

1 T. grated lemon rind
few drops yellow food color
2 T. lemon juice

Dissolve junket rennet tablet by crushing in cold water. Mix milk, sugar, grated lemon rind and few drops yellow food color. Warm slowly, stirring constantly. Test a drop on inside of wrist frequently. When comfortably warm, not hot, remove at once from heat. Add dissolved rennet tablet and stir quickly for a few seconds only. Pour at once, while still liquid, into refrigerator tray. Let stand at room temperature until set--about 10 minutes. Place in freezing compartment. Freeze until firm. Remove from tray to a bowl, break up with a fork and beat with an electric or rotary beater until free from hard lumps but still a thick mush. Add lemon juice, beat quickly into mixture. Finish freezing.

FIES

CHESS FIES

1/2 c. butter	1 c. raisins
1 c. sugar	1 c. nuts
3 eggs beaten	1 t. vanilla
1/2 c. milk	

Cook together sugar, milk, butter, and eggs, stir while cooking. When mixture thickens, add vanilla, nuts, and raisins. Cool and pour into crust. Top with whipped cream. (Fills 12 individual pie shells.)

PUMPKIN CHIFFON FIE

1 envelope Knox gelatine	1/2 t. nutmeg
1/2 c. cold water	1/2 t. cinnamon
1 1/2 c. canned pumpkin	1/2 t. salt
3 eggs	1 c. sugar
drop lemon extract	
1/2 milk	

To slightly beaten egg yolks, add one half c. sugar, pumpkin, milk, salt, and spices. Cook until thick in double boiler. Soften gelatine in cool water. Add to hot pumpkin mixture, mix and cool. When it begins to thicken, fold in stiffly beaten egg whites to which the other one-half cup sugar has been added. Pour into pie shell.

BUTTERSCOTCH FIE

1 1/2 c. scalded milk	2 T. flour
1 c. brown sugar	2 egg yolks
sok. salt	1 t. vanilla
2 T. cornstarch	2 T. butter

Make a past of the sugar, cornstarch, flour, and some of cold milk. Scald rest of milk and blend with paste. Cook stirring for 15 min. Add egg yolks and cook 2 to 3 min. Remove, add vanilla and butter. Bake 325° for 15 min.

CHERRY FIE

2 c. bottled pie cherries, add sugar if sour. pour juice off, (add 2 T. cornstarch and cook until thick,)add to cherries.

MINCEMEAT FIE

2 c. chopped apple	1/4 t. cloves
1 1/3 c. sugar	1/2 t. cinnamon
1 T. vinegar or lemon juice	2/3 c. raisins
1 t. salt	gratings of nutmeg

Mix all together. Cook 1 hour.

PIE

RAISIN PIE

2 c. seedless raisins	1½ T. cornstarch
½ c. sugar	1½ c. boiling water
1 T. lemon juice and rind	

M
Mix sugar and cornstarch. Blend with boiling water. Cook, stirring constantly until thickened, add raisins and cook slowly until most of liquid is evaporated. Remove from heat, add lemon juice and rind. Bake 35-40 min. as double crusted pie.

LEMON PIE

2 T. cornstarch	1 T. butter
1½ c. warm water	small amount of rind
juice of 1 lemon	3 eggs
1 c. sugar	

Mix cornstarch and sugar. Add it and lemon juice to beaten egg yolks. Pour water on this mixture. Place in double boiler and stir and cook until thickened. Add butter. Cover with merange and set in slow oven 300 F.

CREAM PIE

1½ c. scalded milk	3 egg yolks
1/3 c. sugar	1 T. butter
¼ t. salt	½ c. cocoanut
2 T. cornstarch	½ t. vanilla

Add sugar, cornstarch, and salt to egg yolks. Pour scalded milk into this. Return to double boiler, stir and cook until thickened. Add butter, vanilla, and cocoanut.

CUSTARD PIE

3 eggs	1/3 c. sugar
2 c. milk, scalded	½ t. vanilla
	1/8 t. salt

Add sugar and salt to slightly beaten eggs. Stir while adding hot milk. Pour into crust, sprinkle with nutmeg. Bake until custard is firm. Bake at 450° for 10 min. Reduce heat to 350° for remainder of cooking time.

APPLE PIE

4-5 tart apples	¼ t. cinnamon or nutmeg
½ c. sugar	1 T. butter
1 t. lemon juice	2 T. water
(if desired)	Flour

Cut apples into thin slices. If apples are quite juicy, mix flour with sugar. Dot the top with bits of butter. Flavor with lemon juice if desired. Use more or less water depending upon the amount of juice in apples. Bake 450° for 15 min. reduce heat to 350° for 15-20 min.

CAKES

APPLE SAUCE CAKE

1 c. lard and butter (half and half)
 2 c. sugar
 1 c. raisins
 2 c. apple sauce
 4 c. flour
 1 c. nuts

2 t. soda
 $\frac{1}{2}$ t. allspice
 $\frac{1}{2}$ t. cloves
 1 t. cinnamon
 1 t. nutmeg
 1 t. salt

Make batter rather stiff so it won't run. Bake 1 hour in moderate oven (350°).

WHITE CAKE-LAYER CAKE

$\frac{1}{2}$ c. butter
 1 c. sugar
 2 eggs-separated
 $\frac{1}{2}$ c. milk

2 t. baking powder
 2 c. flour
 $\frac{1}{2}$ t. salt

Beat shortening and sugar to cream, separate eggs, beat yolks until well mixed and add slowly to sugar and shortening. Add milk, slowly stirring, beat whites of eggs until stiff and add half, sift four, baking powder, and salt and add rest of beaten egg white and rest of flour. Do not grease tins, bake in moderate oven (350°) 25-30 min.

CARMEL ICH FOR APPLESauce CAKE

Carlemize $\frac{3}{4}$ c. sugar, add $\frac{1}{2}$ c. cold water and stir fast, let go until dissolved, add $\frac{3}{4}$ c. sugar, $\frac{3}{4}$ c. milk, cook and stir until soft ball stage is formed in cold water. Cool and Beat.

DIVINITY CANDY

2 c. sugar
 $\frac{1}{2}$ c. water

$\frac{1}{2}$ c. syrup
 2 egg whites
 walnuts

Stir sugar, syrup, water, until dissolved. Don't stir after reaches boil. Cook until hard-about to crack. Pour into stiffly beaten egg whites, and beat until done. Add nuts.

Handled

1 c. Sugar

1 c. water

1 c. Warm Syrup

2 egg whites

walnuts

PIES AND PIE CRUST

PLAIN PIE CRUST

1p c. flour
4 T. ice water or milk

$\frac{1}{2}$ c. shortening
1 t. salt

Cut fat into sifted flour and salt with two knives, forks, or fingers. Mixture should be about the size of rice kernels. Add water evenly to all portions, mixing with fork. All parts should be just moist enough to hold together when pressed. Flour board evenly. Rub small amount of flour over rolling pin. Roll pastry deftly so it does not stick to board.

GRAHAM CRACKER PIE CRUST

16 graham crackers, rolled until smashed with rolling pin. Add $\frac{1}{4}$ c. melted butter or milk. Stir in bowl to clinging stage. Press in pie tin. chill.

CHICKEN DRESSING (Mrs. Stirling's)

2 qt. bread chunks
2 t. salt
 $\frac{1}{4}$ t. pepper
2 c. ~~chopped~~ leaves and stalks of celery
1 T. minced onion
2 eggs, beaten slightly
 $\frac{1}{2}$ c. melted butter
 $\frac{2}{3}$ c. of stock or warm water (stock off the giblets)
Giblets (gizzard, liver, heart) cook in water until tender.

~~1 c. melted butter~~
~~Shredded Carrots - Sage Leaves~~
Combine all ingredients and mix lightly but thoroughly.

~~$\frac{1}{2}$ t. sage (ground)~~
 ~~$\frac{1}{2}$ t. poultry seasoning~~

ROAST CHICKEN (Mrs. Stirling's)

Salt and pepper the chicken inside, and brush outside with softened butter not too much butter, because it tends to blister and break the skin. Stuff inside of chicken and place in roaster breast down put into a hot oven uncovered for 20-30 minutes, with oven temperature at 475° F. The brownness thus acquired contributes to good flavor in the cooking period that follows. Now add a cupful of water and butter, slightly less for a small fowl and a small roaster and place the cover on and turn chicken breast up. Adjust the oven temperature to slow or about 300° and allow 20 minutes to the pound for a turkey weighing fourteen or more pounds. Under that weight, allow 22-28 minutes to the pound, depending upon the largeness of the bird.

ROAST TURKEY (according to Mrs. Allen)

Roast turkey breast down so all the juices can go into the breast to make it tender and juicy. Cover with tin foil over top of turkey. (This has proven very good).

BAKED BEANS (Mrs. Stirling's)

Use the ordinary navy pea bean. Wash thoroughly 2 cups beans, put in the cooker with $1\frac{1}{2}$ qt. water. Fasten top of cooker and let pressure go to 15 lbs. Turn the fire low and hold the pressure for about 45 min. or 1 hr. Then take cooker off the fire and release the steam, remove cover, and pour the beans into a dish.

Have about 4 slices of bacon or salt pork ready, placing them in the ~~xx~~ cooker to brown while you are seasoning the beans. When browned, move cooker to one side and add a heaping tbs. of sugar to the fat, stir until dissolved. Pour some of the water off the beans, leaving enough so that it is around the edges, but not covering the beans. Season with salt and pepper. Mince an onion and add it to the beans, then add either 2 tbs. of catsup or the same amount of molasses.

Pour the beans back into the cooker and stir the sugar and fat all through them. Place the cover on and cook for 10 minutes at 15 lbs. pressure.

CHICKEN DRESSING

(Mrs. Stirlings)
(Modified)

4 qt. Bread crumbs
4 t. salt
 $\frac{1}{2}$ t. pepper
4 c. chopped leaves and stalks of celery
2 med. Onions
4 eggs, beaten slightly
1 c. melted butter
4 c. shredded carrots
1 t. sage (ground)
1 t. poultry seasoning
Handful sage leaves crumbled
1 c. warm water
Combine all ingredients and mix lightly but thoroughly

ROAST CHICKEN

Salt & pepper the chicken inside, and brush outside with softened butter, not too much butter, because it tends to blister and break the skin. Stuff inside of chicken and place in roaster breast up, put into a hot oven uncovered for 20-30 minutes, with oven temperature at 475. The browning thus acquired contributes to good flavor in the cooking period that follows. Add cupful of water and butter, slightly less for a small fowl and a small roaster and place the core on and turn chicken breast down. Adjust the oven temperature to slow or about 300, and allow 20 minutes to the pound for a turkey weighing 14 or more pounds. Under that weight, allow 22-28 minutes to the pound, depending on the largeness of the bird.

ROAST TURKEY

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BAKED BEANS (Mrs. Stirlings)

Use the ordinary navy pea bean. Wash thoroughly 2 cups beans, put in the cooker with 1 $\frac{1}{2}$ qt. Water. Fasten top of cooker and let pressure go to 15 lbs. Turn heat low and hold pressure for about 45 min, or $\frac{1}{2}$ hr. Then take cooker off heat and release the steam, remove cover, and pour the beans into a dish.
Have about 4 slices bacon or pork ready, placing them in the cooker to brown while you are seasoning the beans. When browned, move cooker to one side and add a heaping tbs. Of sugar to the fat, stir until dissolved. Pour some of the water off the beans, leaving

MOTHER'S THANKSGIVING RECIPES

CRANBERRIES

- 1 lb. cranberries
- 2 c. sugar

Boil cranberries in small amount of water until they pop, and then let boil 5 or 10 minutes. Add 1 T. cornstarch to thicken, cook until thick.

NOODLES

1 egg beaten, add pinch salt, enough flour to make a dough stiff as a board. Roll out thin, dry, and cut.

DUMPLINGS

- 2 c. flour
- $\frac{1}{2}$ t. salt
- 4 t. baking powder
- 1 c. milk or water or 1 egg

Sift dry ingredients together in mixing bowl. Mix to drop batter with liquid. Drop from spoon into boiling stew, using plenty of water so they can't boil dry. Cover closely and cook undisturbed, and rapidly, for from 10 to 20 min.

CHICKEN DRESSING

- 2 c. stale bread crumbs
- 2 T. melted butter
- $\frac{1}{2}$ t. ground sage
- 1 egg
- $\frac{1}{2}$ t. salt
- 2 T. onion, grated
- milk to soften
- pepper

Combine bread crumbs with seasonings. Blend with fat and egg. Add enough milk to moisten.

MEAT LOAF

- 1 lb. ground beef
- 1 T. salt
- 1 egg
- $\frac{1}{8}$ t. pepper
- 1 c. crumbs
- 1 T. onion juice
- 1 c. milk or tomato juice
- 1 T. chopped parsley

Combine ingredients, using enough liquid to hold together. Put in loaf pan and cover. Bake covered 1 hour 275° , uncover and let brown. When uncovered, removed from loaf pan, place in dripping pan and pour over 1 can tomato soup, cook slowly $\frac{1}{2}$ hour in the soup.

ESTIMATED COOKING TIMES FOR WHOLE FROZEN UNSTUFFED TURKEYS***

The procedure for roasting a frozen turkey is to take the turkey from the freezer and remove the plastic wrapping. Put the frozen turkey in a shallow pan and cover with a foil tent. The edge of the foil should just hang loosely around the turkey. Put the frozen bird in the oven and turn the oven to the desired temperature. The giblets and neck will still be in the craw. These can be removed halfway through the cooking, if desired or just prior to serving. Remove the foil tent and turn the oven up to 400° F for the last 15-30 minutes of the cooking time to have a nice brown on the bird. **The bird can NOT be stuffed and use these time tables.**

The two recommended oven temperatures are 250° and the traditional 325°. Both will produce a good product. Which is the better choice depends on the size of the turkey and the time schedule. For example, to serve a 22 lb turkey at 1:00 pm would require that the bird go in the oven around 3:30 am if using the 325° temperature, or around 7:30 the previous night if using a 250° oven. The lower temperature allows the cook to sleep all night. It also ties up the oven longer.

<u>Weight of Turkey</u>	<u>Estimated Time at 250°</u>	<u>Estimated Time at 325°</u>
8 - 10	7 hrs. 45 min. - 9 hrs. 30 min.	5 hrs. 20 min. - 6 hrs. 20 min.
10 - 12	9 hrs. 50 min. - 11 hrs. 15 min.	6 hrs. 20 min. - 7 hrs. 25 min.
12 - 14	11 hrs. 15 min. - 12 hrs. 50 min.	7 hrs. 25 min. - 8 hrs. 10 min.
14 - 16	12 hrs. 50 min. - 14 hrs. 10 min.	8 hrs. 10 min. - 8 hrs. 30 min.
16 - 20	14 hrs. 10 min. - 17 hrs. 20 min.	8 hrs. 30 min. - 9 hrs.
20 - 22	17 hrs. 20 min. - 18 hrs. 20 min.	9 hrs. 20 min. - 9 hrs. 35 min.
22 - 24	18 hrs. 20 min. - 18 hrs. 50 min.	9 hrs. 35 min - 10 hrs

ESTIMATED COOKING TIMES FOR WHOLE THAWED STUFFED TURKEY***

<u>Weight of Turkey</u>	<u>Estimated Time at 325°</u>
8 - 12	3 hrs. 30 min. - 4 hrs. 30 min.
12 - 16	4 hrs. 30 min. - 5 hrs. 30 min.
16 - 20	5 hrs. 30 min. - 6 hrs. 30 min.
20 - 24	6 hrs. 30 min. - 7 hrs.

*** Doneness should always be determined by inserting a thermometer in the thickest portion (inner thigh) of the bird. Temperature should reach 180° to 185° F when the turkey is done. For thawed, unstuffed turkeys cooking time will be slightly less.

Treat your Turkey with TLC. . . How to Safely Thaw a Frozen Turkey

Whether you have 4 days or 12 hours, you can safely thaw your frozen turkey without risking bacterial growth. Thawing your turkey in the refrigerator is the preferred method for safety reasons, but you can also thaw it in cold water. The thing to remember about both methods is that they keep your turkey **cold** while thawing—the key to preventing excessive bacterial growth.

And, no matter which method you select, cook the turkey promptly after thawing.

Thawing in the Refrigerator

The following chart shows how long it will take to thaw turkeys of various sizes in the refrigerator. Simply place the turkey in its original wrap on a tray or in a pan to catch moisture that accumulates as it thaws.

Thawing Time in the Refrigerator

Whole Turkey

8 to 12 pounds	1 to 2 days
12 to 16 pounds	2 to 3 days
16 to 20 pounds	3 to 4 days
20 to 24 pounds	4 to 5 days

Piece of Large Turkey

half, quarter, half breast	1 to 2 days
----------------------------------	-------------

Thawing in Cold Water

If it's the day before you plan to serve your turkey and you just remembered that it's still sitting in the freezer, don't despair. Check the wrapping to make sure there are no tears, and simply place the bird in its unopened bag in the sink or in a large container and cover it with cold water. If the wrapping is torn, place the turkey in another plastic bag, close securely, and then place in water. You will need to change the water frequently to assure safe but effective thawing. The

National Federation recommends every 30 minutes as a rule of thumb.

Thawing Time in Cold Water (Whole Turkey)

8 to 12 pounds	4 to 6 hours
12 to 16 pounds	6 to 9 hours
16 to 20 pounds	9 to 11 hours
20 to 24 pounds	11 to 12 hours

Thawing in a Microwave Oven

A turkey can also be thawed in a microwave oven. Since microwave ovens vary in what they can accommodate, check the manufacturer's instruction for the size turkey that will fit in your oven, the minutes per pound, and the power level to use for thawing.

More Pointers on Thawing

Again, remember that frozen, pre-stuffed turkeys should not be thawed before cooking. Frozen, unstuffed turkeys can also be cooked without being thawed.

If necessary, you can refreeze a partially thawed turkey as long as ice crystals are still visible in the cavity and the neck and giblets remain frozen. However, keep in mind that thawing and refreezing can affect the juiciness and flavor of the turkey.

You may be wondering why thawing your turkey on the kitchen counter isn't recommended. The reason is that room temperatures fall within the danger zone of 60 F. to 125 F. that promotes active growth of bacteria. Left on a kitchen counter, a frozen turkey will thaw from the outside in. As its surface warms, bacteria multiply. In the time that elapses while the turkey is thawing, the surface could multiply to dangerous levels. You can't rely on cooking to destroy all bacteria. Some food poisoning organisms produce toxins that withstand heat.

and egg mixture to sweet potatoes and mix.
Microwave 5 minutes. Top with marshmallows and pecan, broil until marshmallows are browned. Let stand 5 minutes.

Quick Apple Cobbler

A quick dessert that's best warm from the oven.

5 c. sliced, peeled apples
2 c. raisins

Topping:

1 c. unsifted all-purpose flour	1 egg
½ c. sugar	⅓ c. butter or margarine
½ tsp. baking powder	Cinnamon
¼ tsp. salt	

Combine apples and raisins in 8-inch square microwave-safe baking dish. Cover with plastic wrap, turning back edge for vent. Microwave (high) 5 2 to 6 minutes, or until apples are heated; stir gently. Set aside.

Combine flour, sugar, baking powder and salt until mixed. Add egg; mix with fork until crumbly. Sprinkle over apples. Microwave (high) butter in 1-cup glass measure 30 to 60 seconds or until melted. Drizzle over topping. Sprinkle with cinnamon.

Microwave (high) uncovered, 5 to 6 minutes or until apples are tender and topping is no longer doughy. Serve warm with cream or ice cream. About 9 servings. 190 calories each.

634-5706

**197 E. Tabernacle
St. George, UT 84770**

system function.

- Consume a healthy diet first
- Take a multi vitamin mineral supplement as a back up not as a replacement for a healthy diet.
- Make sure your supplement doesn't contain excessive amounts of any vitamin or mineral.

Source: Extension Cord Newsletter



*Happy
Thanksgiving*

Cranberry Sauce

2 c. sugar
2 c. water
1 12 oz. pkg. cranberries, fresh or frozen

In 2 quart casserole dish stir all ingredients together. Cover. Microwave at High (10)

18 to 20 minutes, stirring after 2 time. Serve warm or cold. Makes 2 cups.

Washington County

CAKES

SUNSHINE CAKE (mama's)

$1\frac{1}{2}$ c. granulated sugar
 $\frac{1}{2}$ c. water, boil to spin a thread or form into medium soft gall.
six egg whites, beat until very stiff, beat egg yolks separately, until well beaten.

$1\frac{1}{2}$ c. sifted cake flour

$\frac{1}{2}$ t. salt

$\frac{1}{2}$ t. cream of tartar sifted five times

1 t. vanilla in egg whites.

Pour syrup when done over beaten egg whites similar to the making of divinity, beat until cool, then add beaten egg yolks and beat again, then fold in dry ingredients, a little at a time, pour into 4 qt. cake pan with a small tumbler inverted in center or tube bottle. Four your pan, do not grease.

Bake 1 hour at 325° , turn power off and let stay 10 min. longer.

ICING FOR SUNSHINE CAKE

3 or 4 T. nucoa or butter level

Juice of one orange

vanilla

a little grated orange rind

powdered sugar

FOOL PROOF CAKE

1 c. sugar (minus 1T.)

6 T. fat

1 t. vanilla

2 eggs

$\frac{1}{2}$ t. salt (if crisco is used.)

2 t. baking powder

2 c. cake flour

$\frac{2}{3}$ to $\frac{3}{4}$ c. milk

CASSEROLES

CREAMED PEAS

1 can peas	2 T. butter
2 T. sugar	2 T. flour
2 c. liquid	1 t. salt
2 c. milk	pepper to taste

Measure liquid from can and add enough water to make 2 cups. Add sugar and peas and cook. Reheat this mixture and add to a white sauce made of the other ingredients. Season to taste.

CHEESE FONDUE

$\frac{1}{2}$ c. milk	2 small egg yolks
1 t. butter	$\frac{1}{4}$ c. soft bread crumbs
$\frac{1}{8}$ t. salt	2 small egg whites
$\frac{1}{2}$ c. grated cheese	

Scald milk, add butter and salt to scalded milk. Add cheese to milk, stirring until cheese is melted. Remove from heat. Beat egg yolks slightly add some of above mixture, and return to double boiler. Cook 2 min. add bread crumbs. Beat egg whites slightly, fold in other ingredients. Pour in an oiled baking dish, bake in moderately hot oven 375° until firm.

CHEESE OMELET

3 eggs	$\frac{1}{2}$ c. bread crumbs
$\frac{1}{2}$ t. salt	$\frac{1}{2}$ c. cheese, grated
$\frac{1}{2}$ t. baking powder	1 c. milk

Mix well and pour in buttered pudding dish and bake like custard.

MACARONI SALMON

4 oz. can salmon	1 T. green pepper
1 c. cooked macaroni	2 oz. cheese
4 oz. milk	

Oven dish 375° for 30 min.

NOODLE CASSEROLE

COOKIES

LEMON SNOWBALLS

Cream together:

$\frac{1}{2}$ c. shortening

2 t. grated lemon rind

add and beat until smooth

1 egg, unbeaten

$\frac{2}{3}$ c. sugar

Sift together $1 \frac{3}{4}$ c. flour.

$\frac{1}{2}$ t. salt

$\frac{1}{4}$ t. soda

$\frac{1}{4}$ t. cream tartar

Add to creamed mixture alternately with:

3 T. strained lemon juice, 1 T. water

Stir in last $\frac{1}{2}$ c. nuts. Form in balls and bake in oven 350° for 8-10 min.

Roll in powdered sugar while hot.

BANKER BROWNIES

$\frac{1}{3}$ c. butter

1 c. sugar

2 eggs

2 sq. chocolate

$\frac{1}{2}$ c. walnuts

1 t. vanilla

$\frac{3}{4}$ c. flour

$\frac{1}{2}$ t. baking powder

$\frac{1}{2}$ t. salt

Add butter to melted chocolate. Combine eggs and sugar. Beat well. Add to chocolate mixture. Add vanilla, nuts, and dry ingredients. Pour into 9" sq. greased pan and bake at 350° for 25-30 min. Cool and cut into squares.

COOKIES

PLAIN COOKIES (Myrla)

$\frac{1}{2}$ c. butter
1 c. sugar
1 egg
 $2\frac{1}{4}$ c. flour
2 t. baking powder

$\frac{1}{2}$ t. salt
2 T. milk
 $\frac{1}{4}$ t. nutmeg
 $\frac{1}{2}$ t. vanilla
 $\frac{1}{2}$ t. lemon flavoring

Cream butter, add sugar gradually, add beaten egg. Mix and sift dry ingredients and add alternately with milk. Add flavoring. Roll dough $\frac{1}{8}$ " thickness. Bake on slightly floured baking sheet 5 to 10 min. 425° .

PLAIN COOKIES (MAMA'S BOOK)

1 c. butter
1 c. sugar
2 eggs

$\frac{1}{4}$ t. salt
1 T. water
1 t. vanilla
1 t. baking powder

Cream butter and sugar. Add light beaten eggs, add water and extract. To one-half c. flour add baking powder and salt and sift into other ingredient. Beat until light, add enough flour to make soft dough, about 2 c. Roll on floured board. Bake in quick oven 10 min.

OATMEAL COOKIES

$\frac{1}{2}$ c. fat
1 c. sugar
2 eggs, beaten
 $\frac{1}{4}$ c. milk
2 c. oatmeal
2 c. flour

1 t. soda
 $\frac{1}{2}$ t. nutmeg
1 t. cinnamon
 $\frac{1}{4}$ t. salt
1 c. raisins

Cream fat, add sugar and cream. Add well beaten eggs, milk, and oatmeal, the flour, soda, cinnamon, and salt mixed and sifted, and the raisins. Drop by teaspoonfuls on buttered pan. Bake in moderate oven 350° .

OATMEAL COOKIES (SCHOOL)

$\frac{1}{2}$ c. fat
1 c. sugar
1 egg
 $\frac{1}{3}$ c. sour milk
 $\frac{1}{2}$ c. rolled oats
 $\frac{1}{2}$ c. flour

$\frac{1}{8}$ t. salt
 $\frac{1}{2}$ t. cinnamon
1 c. nuts or raisins
 $\frac{1}{2}$ t. soda
 $\frac{1}{2}$ t. baking powder

Cream butter, add sugar, and beaten eggs and milk. Flour raisins and nuts with small amount of flour. Sift remaining flour with salt, cinnamon, soda, and baking powder. Add oatmeal. Add gradually to butter mixture, add nuts and raisins. Drop on greased sheets. Bake 350 to 375° for 15-20 min.

COOKIES

OATMEAL KRISPIES

1 c. shortening
1 c. white sugar
1 c. brown sugar
2 eggs
3 c. oatmeal

1½ c. flour
1 t. soda
½ t. salt
1 t. vanilla
½ c. nuts

Bake 350° :

PINE MONEY COOKIES (MYRLA'S)

2 c. flour
1 t. baking powder
½ t. salt
½ c. soft shortening
1 c. sugar

½ c. milk
¾ c. cocoanut
1 t. vanilla
1 c. cornflakes
1 egg

Drop from t. on greased cookie sheet. Bake at 375°.

FIG DROP COOKIES OR MOLASSES COOKIES (MAMA'S)

1 c. shortening
1½ c. sugar
2 eggs
1 c. molasses
4 c. flour
2 t. soda
1 t. ginger

1 t. cinnamon
½ t. salt
1 t. vanilla
¼ t. almond extract
1 c. raisins
1 c. walnuts

Cream shortening and sugar, add eggs, Add molasses, and then add dry ingredients, vanilla, raisins, and nuts. Bake at 350-375° for 12-15 min. 4-5 doz. cookies.

TOLL HOUSE CHOCOLATE CHIP COOKIES

½ c. shortening
6 T. brown sugar
6 T. white sugar
1 egg
few drops hot water
1 1/8 c. flour

½ t. salt
½ t. soda
½ c. nuts
½ t. vanilla
chocolate chips

Drop by teaspoonfuls on cookie sheet, bake 10-12 min. 375°.

DESSERTS

APPLE BROWN BETTY

4 c. graham crackers (crumbled)
 $\frac{1}{2}$ c. melted butter
 4 c. sliced raw apples
 3 T. lemon juice

$\frac{1}{2}$ c. water
 $\frac{1}{2}$ c. sugar
 $\frac{1}{2}$ t. lemon rind
 $\frac{1}{2}$ t. cinnamon or nutmeg

Put crumbs, moistened with butter in greased baking dish. Cover with layer of apples. Add part of sugar, lemon juice, rind, and spice. Repeat. Have top layer of crumbs. Sprinkle with water to moisten. Cover and bake 45 min. at 350°. Uncover last 15 min. to brown.

PEACH GOBLER

1 qt. bottled peaches
 Bring peaches to boil. Make crust or biscuit dough.
 Bake in 450° for 10 min and 350° for 5 min.

BAKING POWDER BISCUIT DOUGH

2 c. flour
 4 t. baking powder
 $\frac{3}{4}$ t. salt

2 T. fat or more
 $\frac{3}{4}$ c. milk

Mix and sift dry ingredients. Rub in fat with tips of fingers. Chop in with knife. Add milk gradually to make soft dough. Roll out on floured board 1" thick.

PINEAPPLE FRUIT WHIP

$\frac{1}{2}$ c. heavy cream, whipped
 $\frac{1}{2}$ c. sugar

1 c. pineapple, crushed
 2 t. lemon juice

Mix all ingredients carefully to retain lightness.

CARROT PUDDING

$\frac{1}{2}$ c. butter
 1 c. sugar
 2 eggs
 1 c. raw carrots, grated
 1 c. raw apples, grated
 1 c. raisins
 2 c. bread crumbs (optional)

$\frac{1}{2}$ c. flour
 2 t. baking powder
 $\frac{1}{4}$ t. soda
 $\frac{1}{2}$ t. salt
 1 t. cinnamon
 1 t. nutmeg
 $\frac{1}{2}$ t. cloves

Cream butter, add sugar gradually. Add beaten eggs, grated carrots and apples. Add the dry ingredients. Pour into greased molds, filling $\frac{2}{3}$ full. Steam 3 hours. *Can use wide mouth quart jars. Put in Canning bottle and fill water to neck of bottles. Makes about 1 1/2 qt. Triple - makes about 5 qt. Will keep sealed for a long time. Boil lids and seal like bottling fruit.*

(myra)

Pork Sausage-Rice Casserole

- 1 medium onion chopped
- $\frac{1}{2}$ cup chopped celery
- 1 lb. margarine
- 1 lb. pork sausage
- 1 pkg. Lipton Chicken noodle soup
- $\frac{1}{2}$ cup rice (uncooked)
- Cook onions and celery in butter

(myra)

Main Dish Casserole

- 1 lb. ground beef
- 1 medium chopped onion
- 2 cups diced celery
- 1 pkg. frozen peas unthawed
- 1 can. mushroom soup
- 3 tablespoons milk
- $\frac{1}{2}$ cup grated carrot
- 2 cups crushed potato chips or bread

SALTED NUTS

(Mrs. Schuetz)

Heat wesson oil in fry pan until hot;
sprinkle in nuts, sprinkle with salt,
turn over well and heat through.
(peacon halves)

SUGARED NUTS (MRS. SCHMUTZ)

- 1 c. sugar
- 6 T. milk
- $\frac{1}{2}$ t. cinnamon
- $\frac{1}{2}$ t. vanilla

Cook to soft ball stage and stir in 5 c. nu
(in halves--peacons)

SUGARED NUTS

- 2 c. nuts
- 1 c. sugar
- $\frac{1}{2}$ t. vanilla
- 1 t. corn syrup
- $\frac{1}{3}$ c. boiling water

Cook sugar, syrup & water until spins thread,
add vanilla, pour over nuts.

DIVINITY

- $\frac{2}{3}$ c. karo
- $\frac{1}{3}$ c. hot water
- 2 c. sugar
- 2 egg whites
- 1 t. vanilla
- 1 c. nuts

Cook until hard ball, fold into beaten egg white.

Oghonah Cake

1 c quick Oats
1/4 lb. marg.

Pour 1 1/4 c. boiling water over
& let stand 20 min.

add 2 beaten eggs

Mix together:

1 1/2 c. flour

1 teas soda

1 teas Cinn.

1/2 teas nutmeg

1/2 teas salt

add: 1 c white sugar

1 c brown sugar

350°

30-40 min Topping (over)

1 c can milk

1 c sugar

3 egg yolks (slightly
beaten)

1 teas vanilla

1 1/3 c. coconut

1 c nuts

cook over medium heat &
stir till thick. add nuts &
coconut & beat until done.

Topping (Better)

1c. Coconut

1c. Brown Sugar

$\frac{1}{2}$ c. Chopped nuts

$\frac{1}{2}$ c. margarine

$\frac{1}{2}$ c. Condensed milk

1t. Vanilla

(over)

028

30-10-08

Spanish Onions Ring Bell

By Bonnie Lake
Tribune Food Editor

French fried onion rings are easy to make, now that we've learned we don't need deep-fat frying equipment—providing, of course, we have the right onions.

Sweet Spanish onions separate into perfect rings. They need no soaking in milk, as they're mild and sweet-flavored.

Follow the batter recipe below for a crisp-golden brown lacy crust to the rings. And, for a change occasionally, use flat dark beer in the batter in place of milk. The flavor is unusual.

Lacy French Fried Onion Rings

(5 servings—maybe!)

(NOTE: We think the batter dip is easier than using 2 or 3 bowls for other methods with

the consequent cleaning-up. And WE like the rings much better.)

Batter: Combine in flour sifter 1 cup sifted flour, 1 teaspoon baking powder, ¼ teaspoon salt. Beat 1 egg in deep bowl until thick and lemon colored. Add 1 cup milk, 1 tablespoon vegetable salad oil. Stir in sifted ingredients, beating until smooth. Cover and set aside while preparing onions.

Onions: Using 4 Sweet Spanish Onions, about 3 and ½ inches across, cut off root end of each and slip off the loose skins. Then, using stem end as a handle, slice onion about ¼



inch thick. Skins can easily be removed while separating into rings. Take out end pieces to chop and freeze, easily done by spreading on a cookie sheet. Place loosely in jars, freezer container or plastic bags. Use as needed for flavorings.

To Fry Rings: Using your electric skillet or heavy fry pan over temperature-controlled range surface set at 375 F., pour in oil or shortening 1½ to 2 inches deep. Heat fat to suggested temperature. With long-handled fork, dip a few onion rings at a time into batter so that each ring is completely covered. Let drain a second before dropping into heated fat. It's a good idea to have a second fork to use in turning rings as they brown. Turn only once. Do not crowd rings.

As golden brown on both sides, lift out and drain on paper towels. Serve at once in basket or bowl lined with paper napkins. Serve with salt,

garlic salt or the new garlic flavored monosodium glutamate.

FREEZING: Onion rings are easy to freeze for another meal. Leave rings on paper



towel-lined cookie sheet on which the rings were drained. Place in freezer and freeze quickly. Use light-weight paper boxes, like cake boxes, and line the inside with enough aluminum foil to allow for folding over as cover, or use plastic pie and cake boxes with good covers. Carefully lift rings into container, putting in a paper towel between layers. Rings may overlap some, but do not have layers too deep. Seal cover and put cover in place. Or place in plastic container. Label box. Freeze.

When needed, take out desired number and put in single layer on cookie sheet. DO NOT THAW. Place immediately in hot oven (375 F.). will take only a couple of minutes until rings are as crisp and piping hot as when they came from frying fat. Good, good, GOOD.

Advertisement

Give Youth To Your Complexion

Good results in complexion beauty are being achieved with a tropical oil that has unique properties to bring youth and peaches-and-cream loveliness to the skin. It ends wrinkle dryness and gives the complexion dewy loveliness. Many druggists here have been able to obtain this oil of olay and will let you have a supply. Use it daily as you would a powder base.

... Margaret Merrill

APPLE PIE (Carol school)

$\frac{3}{4}$ - 1 c. sugar
 $\frac{1}{4}$ c. flour
 $\frac{1}{3}$ t. cinnamon, applie pie spice, or nutmeg
 $\frac{1}{2}$ c. fruit juice
Drained apples
1 T. butter

Mix in saucepan, sugar, flour, spice, & fruit juice. Cook over med heat stirring constantly. Until Mixture thickens & boils. Pour hot juice over fruit, mix lightly. Dot with butter. Bake 425 30-40 min.

FRESH PEACH PIE

For Lorraine

Combine:

1 c. sugar
4 T. cornstarch
1 c. water
2 T. lemon juice
Dash of salt

$\frac{1}{4}$ c. butter or margarine

Cook until thickened. Cool. Add 4-6 sliced peaches. Pour into a baked pie shell and chill. Add whipped topping. Optional: Garnish with finely roled graham cracker crumbs.



PEACH PIE (Lorraine Condie)

Make crust

Slice peaches into crust and cover with mixtur of $\frac{3}{4}$ c. sugar

3 T flour

3 t. nutmeg

Put on top crust, bake 425 for about 45-50 min

SOUTHERN PECAN PIE (Elaine Jennings)

1/3 c. margarine	1 tsp vanilla
1/2 c. brown sugar, packed	3 eggs slightly beaten
1 c. light corn syrup	1 c. chopped pecans

Cream butter and sugar. Blend in corn syrup and vanilla, mixing well. Add the slightly beaten eggs and chopped nuts. Turn into an unbaked pastry shell. Bake in a hot oven 450 for 10 min. Reduce temperature to 350 for 25 min. or till filling is set.

QUICK LEMON PIE (Linda Cottam)

1 small can evaporated milk (half)
1 small can frozen lemonade
1 carton (med sized) cool whip

Whip ingredients together and serve on graham cracker crust.

FRESH STRAWBERRY PIE

Use previously baked crust

Mix pkg. of strawberry Danish dessert as directed.

Add Strawberries.

Put in crust. Serve with whipped cream.

PINEAPPLE PIE

Combine & let set $1\frac{1}{2}$ c. crushed pineapple & juice and 1 pkg lemon jello & $\frac{1}{2}$ c. sugar. Add 1 T. lemon juice & 1 c. chilled canned milk. Whip & fold in jello mixture. Pile into pie shell.

BANANA CREAM PIE

Whip 1 8 oz. pkg cream cheese with
1 can Borden's sweetened condensed milk
add $\frac{1}{3}$ c. lemon juice (bottled)
1 t. vanilla
Add bananas or cocoanut
Put in graham cracker crust

Classic Pecan Pie

Pecan pie originated in the South, where pecans are abundant. Baking them in a pie was a great way to use them up!

- 3 eggs
- 1 cup sugar
- 1 cup KARO Light or Dark Corn Syrup
- 2 tablespoons butter or margarine, melted
- 1 teaspoon vanilla extract
- 1- $\frac{1}{2}$ cups pecans
- 1 PET-RITZ Deep Dish Pie Crust, frozen

Preheat oven and baking sheet to 350°F. In medium bowl with fork, beat eggs slightly. Blend in sugar, corn syrup, butter and vanilla. Stir in pecans. Pour into frozen pie crust.

Bake 50 to 55 minutes or until knife inserted halfway between center and edge comes out clean. Cool on

(Whip)

Pie Crust

- 1 C. flour
- $\frac{1}{2}$ C. lard
- $\frac{1}{4}$ C. cold water
- Dash of salt

Cut lard into flour. Add water. Shape into round ball. Roll out on floured board. Bake at 425° for 8-10 minutes. This makes 2 double pies or 4 single pie crusts.

PIE CRUST

~~For this~~
Fat Free

- $4\frac{1}{2}$ C. flour
- 1# spray (2 cups)
- 1 tsp. Baking Powder
- $\frac{1}{2}$ tsp. soda
- 2 tsp. salt
- 1 egg
- 1 tsp. vinegar
- $\frac{3}{4}$ C. water

> add egg + vinegar
to one cup measure
+ fill with water
to $\frac{3}{4}$ on the cup

Bake 350

Pie Crust

(Lard - butter)

- 3 C. flour
- 1 C. Baking Powder
- 1 C. Lard (Heaping)
- 1 C. Salt
- 1 egg yolk
- $\frac{3}{4}$ C. milk

Beat egg yolk up in milk

JANIE'S PIE CRUST

2 $\frac{1}{2}$ c. flour

1 $\frac{1}{2}$ tsp. salt

1 $\frac{1}{2}$ c. crisco

scant $\frac{1}{2}$ c. ice water

Lift flour with cup until light. Mix in salt. Add shortening. Gently rub mixture between fingers until mixed well and crumbs are the size of peas. Make a well. Add water to the center. From the outer edge of bowl lift mixture and press toward center as few times as possible until moist. Roll and bake. Double crust, 45 min-lhr. Single crust 20 min or until edge is golden brown. 350°

PIE CRUST (Tana)

3 c. flour
1 t. baking powder
1 t. salt
1 c. (heaping) Lard
1 egg yolk
 $\frac{3}{4}$ c. milk

Beat egg yolk up in milk.

Another good pie crust can be made with 2 c. flour 1c shortening

Can use vinegar for liquid or ice water

FLAKY PIE CRUST MIX

5 POUNDS FLOUR (ALL-PURPOSE)
3 POUNDS SHORTENING (CRISCO IS RECOMMENDED)
2 TABLESPOONS SALT

COMBINE FLOUR AND SALT IN A LARGE BOWL. MIX WELL. WITH A PASTRY BLENDER, CUT IN SHORTENING UNTIL EVENLY DISTRIBUTED. PUT IN A LARGE AIRTIGHT CONTAINER. LABEL AND STORE IN A COOL DRY PLACE. USE WITHIN 10 TO 12 WEEKS. OR PUT IN FREEZER BAGS, SEAL, LABEL AND FREEZE. SHOULD BE USED WITHIN 12 MONTHS.

PIE CRUST

FOR 1-CRUST PIE USE 1 CUP OF MIX. ADD $\frac{1}{4}$ CUP ICE WATER A TABLE-SPoon AT A TIME. TOSS WITH A FORK UNTIL DOUGH CLINGS TOGETHER. (WHEN INCREASING RECIPE DECREASE WATER SLIGHTLY FOR EACH CUP OF MIX USED.)

3 C Cold water

INSTANT PUMPKIN PIE

2 pkg. (3½ oz.) vanilla pudding

1 1/3 cup milk

Add pudding mix to milk in large bowl.

Mix at lowest speed of beater just until blended, about 30 seconds.

Add:

1 can pumpkin (16 oz.)

2 cups cool whip

1½ tsp. pumpkin pie spice

Blend, then pour into 9" pie shell.

Chill until set (about 4 hours) Top with cool whip if desired.

Wally

Squash Pie Filling:

1 pint boiled dry squash

1 cup sugar

3 eggs

1 pt. rich milk (add last)

1 TB melted butter

1 tsp. cinnamon

1 tsp (plus) ginger

½ tsp salt

3 or more TB Molasses

Mix together and pour into unbaked pie shell (fill as full as you can handle). Bake about 400° until crust is brown then lower to 350° until custard is set. (Don't boil).

(Makes 3 small pies)

OLD SOUTH PECAN PIE

1/4 cup butter, softened
4 Tbsp. white sugar
6 Tbsp. light brown sugar
Dash salt

3/4 cup Karo Pancake Syrup
1/4 cup real maple syrup
1 Tbsp. vanilla
4 eggs
2 cups pecan halves
1 9-inch unbaked pie crust
Whipped cream to garnish



FRESH STRAWBERRY PIE

*Reeif Society
Very
Good*

4 cups fresh strawberries.
1 cup water
Crush 1 cup of berries
3/4 cup sugar or 1/2 cup honey
3 tbs cornstarch
red food coloring

Combine crushed berries, sugar, cornstarch and water. Cook 2 minutes until thick. Add food coloring. Pour over whole berries in pie shell. You may use a pastry or graham cracker crust.

* This is delicious peaches or other fresh fruit.

KEYLIME PIE (Vanilla)

1 CAN SWEET & CONDENSED MILK
1 803 CREAM CHEESE
1/2 CAN LIMEAID
803 COOL WHIP
1 GRAHAM CRACKER CRUST

Chocolate Éclair Cake

Submitted by Laurelle Dalton

- 2 pkgs instant vanilla pudding
- 1 12oz extra Creamy Cool Whip
- 1 can exaported milk
- 1 1/3 c milk
- 2 tsps vanilla
- 1 lb. box graham crackers crushed
- 1 can chocolate frosting

Mix pudding, milks and vanilla. Fold in Cool Whip. In a 9x13 pan place 1/3 graham crackers.

Cover with one half of pudding. Place another layer of crackers and spread remaining pudding. Cover with rest of crackers. Frost with chocolate frosting. Refrigerate 24 hours.

Pig Cake

Submitted by Jill Anderson

- 1 yellow cake mix
- 1/2 c. mandarin orange juice
- 1 sm. pkg. vanilla pudding
- 1 (20) can crushed pineapple

- 4 eggs
- stick butter
- 1/2 c pow. Sugar
- 4 oz Cool Whip



Mix cake mix, eggs, butter and orange juice for 4 minutes. Add oranges and beat until small. Bake at 350° for 30 minutes. Cool and top with the pudding mixed with juice from pineapple and powdered sugar. Add Cool Whip and fold in the pineapple. Spread on top.

The reason it's called "PIG CAKE" is because once you eat some, you just pig out.

Dressing

2 cups mayonaisse
2 jalapeno peppers - seeded
1 garlic clove
2 Tbsp. water
2 Tbsp. vinegar
1/2 bunch Cilantro
1/2 tsp. salt
1/4 tsp. pepper
garlic salt

Blend in
blender

1 1/2 or double
recipe

Pork Verde

Melanie Pynearsen

5 lb. pork loin Roast (Brown + Season salt (pepper
garlic salt))

3 garlic cloves
1 onion
3 Celery stalks
1 jalapeno pepper cut + seeded
1 cup water
1 tsp. cumin
1 tsp. chili powder
1/2 tsp. oregano
1/2 tsp. red pepper

Blend in
blender - then
fold in
2 cans diced
green chilies

Salsa (Vidalia Chopper)

5
ma Tomatoes
Onions 1/2 yellow
Jalepeños no seeds
cilantro
salt & pepper to taste
garlic salt

Pork Verde Cont.

Place 3 Bay leaves and 1/2 bunch
Cilantro on Roast. Pour Sauce
over Bake 5-6^h @ ~~325~~ 325° When done
take bay leaves + cilantro off. Shred
Pork - add to sauce 2 cans or
1 bottle Hernandez green salsa

Serve w/ shredded Cabbage
Corn tortillas
limes Rice
dressing

cheese and place rice on top. Insert top
"crust" over rice and press top & bottom
"crusts" together to seal. Insert on rack in
roasting pan & remove the pie pan and foil.
Spread 3 T. catsup on top & bake at 350° for
45 min. Serve 6.

PORKY PINES

(Carol)

- 1 lb. hamburger
- 1 egg
- 1 c. bread crumbs
- 1/2 c. uncooked rice
- 1-2 cans tomato soup
- 1 onion

Mix all together except for some of tomato soup. Add ~~water to rest of soup~~ Add water to rest of soup. Form meat mixture into balls. Place in baking dish. Cover with tomato soup mixture. Bake 350° for 1 1/2 hrs.

SALSBURY STEAK

(Carol)

- 1 1/2 lbs. hamburger
- 1 onion
- 1 c. bread crumbs
- 1 egg
- 1 can mushroom soup
- 1/3 c. water

Mix all things together except for 2/3 can mushroom soup and water. Form into 6 patties. Place on shallow baking dish. Bake for 30 min at 350°. Mix mushroom soup and 1/3 c. water and pour over and bake for 10 min.

Linked Big Burger - (Collins)

- 2 lbs. hamburger
- 1 egg
- 1/2 t. salt
- 1/3 c. catsup
- 1/8 t. pepper
- 1/2 c. cooked rice
- 1/2 t. sage
- 2 oz. sliced cheese
- 3 T. catsup

Mix hamburger, salt, pepper, egg, & 1/3 c. catsup. Line 9-inch pie pan with foil & press 2/3 of hamburger mixture in pan to cover bottom & sides evenly. Form remaining ground beef into 9-inch circle for top "crust". Chill meat 10 to 15 min. Combine rice, green onion, & sage. Cover bottom of meat-lined pan with

POTATO CASSEROLE (Linda Cottam)

Pkg. hash brown potatoes(Ore-Idaho diced)
1 can cream of mushroom soup
milk=
dash oregano
diced onion
fresh tomato(on top)
grated cheese

Bake about 35 min.

SOUR CREAM POTATOES (Jamie Arnold)

6-7 baking potatoes boiled in their jackets ^{Cooled} ~~✓ cobbled~~
Mix 1 cup of margine
2 cans cream of chicken or mushroom soup
1 1/2 c. shredded cheese
1/4 c. diced or grated onion
1 PT sour cream.
Put soup & cheese & butter together & melt then add
onions. Grate potatoes, add sour cream to sauce mix the
fold in potatoes.
Put in cassrole dish.
~~Make 24 hours before Serving:~~ 1 c. corn flakes crushed
2 T melted butter/sprinkle
on top of dish. ^{Serve}
Bake 350° till done (about 30 min.) (Bubbly hot) ¹²

Chocolate Pudding Dessert

Submitted by Bea Ogden



1 ½ cups flour

1 1/3 cubes (¾ c.) butter

2/3 cups chopped nuts

Combine ingredients and cut together as for pie crust, until they resemble coarse meal. Press well into 9x13x2 inch baking pan. Bake at 350° for 30 min. Remove from oven and cool.

1 cup powdered sugar

1 pkg 8oz softened cream cheese

1 carton 9 oz. Cool Whip

Beat together sugar and cheese until fluffy. Add ½ the Cool Whip. Spread on cooled crust.

2 plg. (3 oz. each) instant chocolate pudding

3 cups milk

Make pudding Spread the pudding on the cream cheese layer. Spread remaining whipped topping on pudding layer. Sprinkle with additional chopped nuts, if desired. Chill several hours or overnight.

Note: Butterscotch or one vanilla and one chocolate instant pudding flavors may be used. Makes 15 servings

“My inner self.....needs chocolate”

Pumpkin Bars

Submitted by Randi Kay Durrans

4 eggs	1 2/3 c sugar
1 c oil	1-16 oz can pumpkin
2 c flour	2 tsp salt
2 tsp cinnamon	1/2 tsp baking soda
2 tsp baking powder	dash of ginger and cloves

Mix eggs, sugar, then add oil and pumpkin. Add dry ingredients Bake on ungreased 10x15 cookie sheet at 350° for 25-30 min.

Cool and frost with	
1/2 c butter	3 oz cream cheese
1 tsp vanilla	2 c powdered sugar

Pumpkin Dessert

Submitted by Lola Butcher

40 gingersnaps finely crushed
1/2 c melted butter
Spread in 9x12 pan and cook 10 min. at 325°

1- 8oz cream cheese	2 Tbl milk
1/2 c powdered sugar	

Mix together and pour over cooled Gingersnaps.

3 c milk	2 pkgs vanilla instant pudding
----------	--------------------------------

Mix for 1 min. then add
2 c pumpkin and 2 1/2 tsp pumpkin spice
Mix and fold in 2 c Cool Whip. Spread Cool Whip over top if desired.

"Don't forget to Kiss the Cook"

Pumpkin Squares

Submitted by Laurelle Dalton



1 yellow cake mix (save one cup)
½ c melted butter 1 egg
Mix and press into greased 9x13 pan.

2 c pumpkin 2 eggs
2/3 c can milk 1 tsp cinnamon
! /2 c brown sugar
Mix and pour over cake batter

Mix and sprinkle on top:
1 c cake mix 2 Tbl butter
½ c sugar
Bake at 350° for 40-45 minutes

Pumpkin Roll

Submitted by Lola Butcher

Beat 3 eggs on high for 5 min. gradually adding 1 c sugar
Stir in 2/3 c pumpkin and 1 tsp lemon juice.
Stir together

2 tsp cinnamon 1 tsp baking powder
½ tsp nutmeg 1 tsp allspice
¾ c flour ½ tsp salt

Fold into pumpkin mixture. Spread on greased and floured
15x10x1 pan. Top with chopped pecans (optional). Bake at
375° for 12-15 min. Take from oven and turn out on towel
sprinkled with pow. Sugar. Roll towel and cake together
and cool. Un roll and spread with filling. Reroll and chill.

Filling

8 oz cream cheese 4 tsp butter
1 c powdered sugar 1/ tsp vanilla

“I never cook on a day that ends with Y”

Cherry Pudding

Submitted by Carol Graff Gunn

- | | |
|--|---------------------|
| 1 egg | 1 scant c. sugar |
| 1 c flour rounded | 1 tsp soda |
| ¼ tpx salt | 2 Tbl melted butter |
| 1 c black berries, pitted. Fill cup up with juice. | |
| 1 c. broken nuts | |

Mix dry ingredients and add egg. Add juice from cherries and melted butter. Mix well. Add soda dissolved in 1 Tbl warm water. Add nuts and cherries. Bake 40 min at 375°
Sauce

1 Tbl flour mixed with 1 c. brown sugar. Slowly add 1 c hot water and cook 5 minutes. Add 2 Tbl. Butter and 1 tsp vanilla. Pour hot sauce over hot cake and let absorb. Serve hot or cold with whipped cream. 8-9 servings.

Quick Dessert

Submitted by Phyllis Leavitt

- 1 can crushed pineapple
- 1 can cherry pie filling
- 1 pkg. Yellow Cake Mix
- 1 cube margarine or butter melted
- 1 c. chopped nuts
- 1 c. coconut
- Whipped cream



In 9x13 cake pan, spread cherries and then pineapple. Then spread dry cake mix over the top....sprinkle with nuts and coconut. Drizzle margarine over all. Bake at 325° to 350° about 1 hr. Watch carefully last 15 minutes. Top with whipped cream.

"The Kitchen.....Mom hangs out here"

CAKES

DEVIL'S FOOD CAKE (Myrla's)

2/3 c. butter	1/2 c. cocoa
1 3/4 c. sugar	2 1/2 c. flour (2 c.)
2 eggs	1/2 t. salt
1/2 c. water	3/4 c. sour milk
1 1/2 t. soda	1 t. vanilla

Mix 1/2 c. water, soda, and cocoa together and let stand a few minutes. Cream butter and sugar together, add eggs, beating after each addition. Add cocoa mixture. Sift dry ingredients and add alternately with milk to chocolate mixture. Add vanilla. Bake in layer pans for 30 minutes at 350°.

STANDARD BUTTER CAKE (Mrs. Stirling's)

2 c. flour-minus 2 T.	1 c. sugar
3 1/2 t. baking powder	2 eggs
1/4 t. salt	1/2 c. milk
3/4 c. cream	1 t. vanilla

Cream the cream and sugar and beaten eggs. Add flour alternately with milk. Add vanilla. Bake at 375° for 25-30 min.

RUNZAS (Colleen)

Dough

2 c. warm water
2 pkg. yeast
 $\frac{1}{2}$ c. sugar
 $1\frac{1}{2}$ t. salt
1 egg
 $\frac{1}{4}$ c. melted butter
 $6\frac{1}{2}$ c. flour

FILLING

3 lb. hamburger
1 c. chopped onion
6-9 c. shredded cabbage
1 c. water
3 t. salt
1 t. pepper
2 dashes tobasco sauce
(Steam and simmer 20 mi

Mix dough, refrigerator 4 hours, roll golf ba
size. Add filling
Bake 375 15 minutes.

BEF' CHOW MEIN

1 lb. hamburger
2 small onions
1 can Cream of Chicken Soup
1 can Cream of Mushroom (celery
or Potato) Soup.

1 Can Chinese noodle
1 T. Soy Sauce
 $\frac{1}{2}$ tsp pepper
 $\frac{1}{2}$ cup uncooked rice

Fry hamburger until partly done. Add other ingred. except
noodles and cook for $\frac{1}{2}$ hour. Then sprinkle noodles over
top and cook 15 min longer.

Dream Bars

Submitted by Lola Butcher

1. $\frac{1}{2}$ c butter $\frac{1}{2}$ c brown sugar
 1 c. flour

Mix and pat evenly on lg. cookie sheet. Cook 375° 10 min.

2. 3 eggs 1 c. brown sugar
 1 tsp. vanilla

- 3.. Sift 2 Tbl. Flour $\frac{1}{2}$ tsp. slt
 Over $\frac{1}{2}$ c nuts 1 c. coconut

Mix 2 and 3 together and pour over cooled Mix 1
Cook 20 minutes and cool and cut into squares.

Thumb Cookies

Submitted by Lola Butcher

- $\frac{1}{2}$ cube butter $\frac{1}{4}$ c. brown sugar
1 egg yolk $\frac{1}{2}$ tsp. vanilla
1 c. flour $\frac{1}{4}$ t. salt

Mix well. Make balls dip in beaten egg white and roll into
 $\frac{3}{4}$ c. finely crushed nuts

Cook at 350° for 5 min. Remove and push thumb in center.
Cook about 8 more minutes. Cool. Frost center of cookie

Russian Tea Cakes

Submitted by Lola Butcher

- 1 c. soft butter $\frac{3}{4}$ c. milk
1 tsp vanilla 2 c. flour
4 Tbls. Powdered sugar

Shape into balls. Bake at 350° until light brown and then
roll into powdered sugar.

*"In the cookies of life.....friends are the
Chocolate Chips"*



RYZON SUGAR COOKIES—Master Recipe

By KATHARINE LAWRENCE, Director of Household Science, Temple University, Philadelphia

CHAPTER IV

RYZON COOKIES, DOUGHNUTS AND SMALL CAKES

Master Recipe

RYZON SUGAR COOKIES

- 1 cupful ($\frac{1}{2}$ pound) butter (scant).
 - 1 level cupful ($\frac{1}{2}$ pound) sugar.
 - 2 eggs.
 - 1 tablespoonful water.
 - 1 teaspoonful vanilla extract.
 - 1 level teaspoonful RYZON.
- Enough flour to make a dough and roll out thin on board.

Cream butter and sugar thoroughly together with a wooden spoon. Beat eggs until very light, add to creamed mixture, beat well, add water and extract. To one-half cupful of sifted flour add RYZON and sift into other ingredients, beat until light, and then add enough flour to make a soft dough, about two level cupfuls. Turn

out onto a floured baking board, knead lightly, roll out very thin, cut out with a cookie cutter and bake in a quick oven for ten minutes. These cookies are as good at six weeks as when baked. One tablespoonful of crushed caraway seeds may be substituted for vanilla extract.

Sufficient for fifty cookies.

RYZON SPICE COOKIES

- 5 eggs.
- 2 level cupfuls (1 pound) sugar.
- 1 lemon.
- 4 level teaspoonfuls RYZON.
- 4 level cupfuls (1 pound) flour.
- $\frac{1}{2}$ level teaspoonful powdered cloves.
- $\frac{1}{2}$ level teaspoonful powdered cinnamon.

Beat eggs and sugar together for fifteen minutes, add grated rind and strained juice of

RYZON

BAKING BOOK

BY
MARION HARRIS NEIL

PRICE \$1.00

Rose Gubler



RYZON



CONSERVATION
RECIPES

GENERAL CHEMICAL CO.
FOOD DEPARTMENT
NEW YORK

~~Put~~ a handful of horsehanded herb

The same of mullein herb

one Bunch of bellary

one small handful of wild cherry Bark

Put all the above in to 3 gallons

of water and boil down to one

Pint. Strain and add

~~one~~ 3 Pints of honey

and place in a human vessel and Boil Down to 2 Pints

and add one Pint of good

Whisky or Keep in

a Cool Place

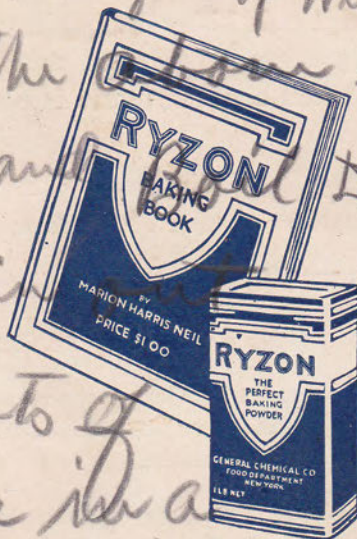
FOOD WILL WIN THE WAR =

DON'T WASTE IT

"Now, most of us can play but a small part in the winning of this war and you and I do not wish to look into the eyes of our children ten years hence and say that we failed in our duty."

— HERBERT HOOVER

Don't over-travelp
as often as ~~necessary~~ for to
Keep Cough loose



*I grows for baby
Lucile's dress
finished myrla's green dress*

F.O.R.E.W.O.R.D

THE call to-day for practical conservation recipes is very great and this little booklet is printed in response to this demand. Every recipe has been worked out by a member of the RYZON Service Staff, who has repeatedly demonstrated them to large audiences of housewives, as well as in the kitchens of hotels and institutions. This booklet is also offered as a guide for the home adjustment of recipes and will assist the housewife to keep step with the Food Administration suggestions. Help in this may be gained from the table of "Comparative Weights and Measures" on the next page.

The recipes in this booklet have been approved by the United States Food Administration.

The last edition of the RYZON Baking Book contains two hundred and fifty recipes; many of them of conservation value, and others easily adapted to present day needs.

Any housewife may obtain a copy of the new RYZON Baking Book by sending thirty cents in stamps or coin to

GENERAL CHEMICAL COMPANY
FOOD DEPARTMENT
NEW YORK

chill sauce.

24 large ripe tomatoes

7 white onions

chop all fine

2 large green peppers

5 cups vinegar

2 tablespoons salt

1 cup sugar

Heat vinegar & sugar then
add other ingredients.

1 tab spoon allspice

1 " cinnamon

less cloves

Boil one hour

That sounds like a lot of
vinegar especially if it is
strong use your own judg-
ment.

you can copy this and
send it back, do with less
spice

aug. 27, 1957

Great American Potato Salad

Prep time: 30 minutes plus refrigerating

- $\frac{3}{4}$ cup MIRACLE WHIP or MIRACLE WHIP LIGHT Salad Dressing
- 1 tsp. KRAFT Pure Prepared Mustard
- $\frac{1}{2}$ tsp. each celery seed and salt
- 4 cups cubed cooked potatoes
- 2 hard-cooked eggs, chopped
- $\frac{1}{2}$ cup each chopped onion, chopped sweet pickles and sliced celery



MIX dressing, mustard and seasonings in large bowl.

ADD remaining ingredients; mix lightly. Refrigerate. Makes 6 servings.

Variations: Omit pickles and sliced celery. Add $1\frac{1}{2}$ cups chopped ham and $\frac{1}{2}$ cup chopped green pepper. Omit celery seed, pickles and sliced celery. Add 1 cup chopped cucumber and $\frac{1}{2}$ tsp. dill weed. Omit mustard, celery seed and pickles. Add 3 Tbsp.

PISTACHO SALAD(Vicki (Hospital)

Very good

- 1 large can crushed pineapple
- 1 large kool-whip 13 $\frac{1}{2}$ oz.
- small pkg. pistacho instant pudding
- 1 c. nuts
- $\frac{1}{2}$ pkg. small marshmallows

Mix pineapple & pudding. Add kool whip. Add nuts and marshmallows. Put in refrigerator overnight.

JELLO SALAD

- 2 pkg. lemon jello
- 3-4 bananas
- 1 small can crushed pineapple
- 1-2-cups miniature marshmallows

Set as for normal jello salad. Do not add bananas until cool. Add marshmallows when hot.

QUICK POSTACHIO SALAD (Cody) Hospital

1 pkg. postaschio instant pudding

1 small pkg. sour cream

1 small can crushed pineapple

Cocoanut (Optional)

Mix together. Add enough milk to make creamy consisten

Freeze if desired (thaw 1-1 1/2 hours before serving.)

STRAWBERRY JELLO SALAD

3 pkg. strawberry jello

3 c. boiling water

add 2 pkg. frozen strawberries

then add 1½ c. cold water

1 small can crushed pineapple

3 sliced bananas

nuts

Put to set

RASPBERRY SALAD

1 large pkg. raspberry jello

1½ c. water

Dissolve, add 2 pkg. frozen raspberries or strawberries and 2 small cans pineapple

set until firly firm, whip one cup sour cream and 2 c. peacons and put inbetween two layers of raspberry jello mixture. Set.

FROG EYE SALAD

- Colleen

- 3 qt. water
- 2 t. salt
- 1 box (12 box-1½ c.) Ancini Depipe Macaroni
- 1 c. sugar
- 2 T flour
- ½ t. salt
- 16 oz. kool whip
- 2½ c. pineapple juice
- 1 c. mini marshmallows
- 2 beaten eggs
- 1 t. lemon juice
- 20 oz. pineapple chunks
- 20 oz. crushed pineapple
- 11 oz. mandarin oranges

Emerald Salad

(my best ever good)

- 1 pkg. lemon jello
- 1 pkg. lime jello
- 2 C. liquid (Pineapple juice plus water)
- 1 C. Crushed Pineapple
- 1 C. Mayonnaise (2 t. sugar)
- 1 C. Cottage Cheese
- 1 C. evaporated milk
- 1 C. Chopped nuts

Cran-Raspberry Mold

layered gelatin salad

(Ranae Jones)
(Hospital)

12 servings

6½ cups

- 6 oz. raspberry-flavored gelatin
- 1¾ cups boiling water
- 1 20 oz. can crushed pineapple
- 1 16 oz. can whole cranberry sauce
- 1 cup dairy sour cream

Boil water and salt, add macaroni, cook 8-10 m.
rinse in cool water, drain.

Mix sugar, flour & salt.

Add pineapple juice and eggs

Heat medium heat stirring constantly until thick.

Remove, add lemon juice, cool.

Pour over macaroni, store covered over night

Next day add pineapple chunks, crushed pineapple,
mandarin oranges, kool whip, marshmallows.

Dissolve gelatin in liquid
allow gelatin to thicken, then
Whip and fold in remaining
ingredients.

In bowl dissolve gelatin in boiling water.

Add undrained pineapple and cranberry
sauce stirring till cranberry sauce melts.

Pour half of mixture into mold.

Chill till almost firm. Let remaining gelatin
stand at room temp.

In small bowl stir sour cream until smooth; spread
evenly on gelatin sealing edges - careful not to tear.

Gently spoon remaining gelatin on top of sour
cream.

Chill until firm. Several hours or overnight.

SWEET POTATOES_APPLE

Cooked yams

2 apples

Put sliced apples inbetween slices of yams.

$\frac{1}{4}$ t. cinnamon

$\frac{1}{4}$ t. ginger

$\frac{1}{4}$ c. brown sugar

$\frac{1}{2}$ c. orange juice

2 T. butter

Pour orange juice over yams. Mix cinnamon, ginger, brown sugar together, sprinkle over yams. Dot

with butter 350 30 min.

Red Cabbage

1 head red cabbage (chopped)

$\frac{1}{2}$ cup vinegar

$\frac{1}{3}$ cup sugar

2 bay leaves

tiny slivers bacon

salt

(4 to 8
hrs. or
more)

cook in top of double boiler

Fruit Salad Ambrosia

1 C. sour cream, 1 cup diced drained canned peaches, 1 cup diced drained canned pears, 1 cup drained pineapple chunks, 1 cup drained mandarin oranges, 1 cup bananas, 3/4 cup coconut, 3/4 cup marshmallows. Mix and chill.

2 pkg Frozen "

2 3oz pkg cream cheese

1 lg Cool Whip

Keweenaw creation

Set Jello + Strawberries until like
Whip in cream cheese, cool egg white
Set.

JELLED CRANBERRY SALAD

- 1 6 oz pkg. raspberry jello
- 1 16 oz can whole cranberries
- 1 20 oz. can crushed pineapple
- 1 pkg. Knox gelatin
- 1 cup coarsley chopped walnuts

Dissolve jello in 2 cups hot water. Drain juice of pineapple & cranberries into 2 cup measure and fill with cold water. Follow contents of Knox gelatin packet on cold water in cup to soften. Add to raspberry jello. When partially set, stir in cranberries, pineapple and walnuts. Chill until firm.

Japanese Salad

- 1 package coleslaw, or a head of cabbage chopped very fine
- 8 or 10 green onions, sliced thin and using most of the green
- 1 can sliced water chestnuts, cut into slivers
- 1/2 cup sunflower seeds

2 packages Ramen Noodles, chicken flavor, UNCOOKED and broken in small bits

Combine all in a large bowl or container that can be covered tightly.

Dressing

- 3/4 cups salad oil
- 3/4 cups cider vinegar
- 1/4 cup sugar
- 1 teaspoon pepper
- 3/4 teaspoon salt
- 2 packages seasoning from noodles

Stir together well to dissolve dry ingredients. Pour over salad and toss.

Cover tightly and refrigerate several hours or overnight so noodles soften. Keeps

Pineapple Jello Salad

Dissolve 1 large package line jello in 2 cups of boiling water. After dissolved, add 1 3/4 cup cold water. Let partially set. Remove from refrigerator and add 1 can crushed pineapple and a small carton of cottage cheese.

Frosted Apricot Salad or Dessert

Dissolve 2 pkgs. orange-pineapple jello in 2 C. boiling water. Add 1 miniature marshmallow, 1 small can crushed pineapple (juice and all), 1 C. apricots and 1 C. apricot juice. Stir together good and pour in dish to set.

Topping: 1/2 C. sugar, 2 Tbs. flour, 1 C. apricot juice, 1 egg (beaten) 1 Tbs. butter. Cook and cool. Add 1 C. whipped cream and spread on top of jello. Add grated cheese or coconut on top.

Layered Jello Salad by Pearl McArthur

large jello (straw or rasp)

frozen pkg, (straw or rasp)

boiling water cold water

pineapple crushed and drained (keep juice)

3-4 banana's 8oz cream cheese 1/2-3/4 c sugar

add 1/4 c pineapple juice small carton kool whip

few nuts and coconut

I lg. strawberry or raspberry jello dissolve in 1 cup boiling water
add 1 pkg frozen berries including juice stir until dissolved then
add: 1 cup cold water, 1 can crushed drained pineapple. Let set
until cool then add: 3 or 4 banana's sliced or quarter each slice
put half of this mixture in a 8x12 pan while this sets whip 1-
8oz cream cheese until fluffy. Then add: (I think it needs 1/2 to
3/4 cup sugar)to cream cheese, and 1/4 c (saved) pineapple juice,
and 1 small carton of kool whip mix well, -fold in a few nuts and
coconut. Spread this mixture on top of set jello. Then add
remaining jello mixture, can top with kool whip and ground nuts.
8x12 pan may be a little larger unless you use more jello, or a
little smaller pan.

HOT CHICKEN SALAD

2 cups diced cooked chicken	1 1/2 C. celery
4 hard boiled eggs	3 TBS. diced piment
1 TBS. chopped green onions	3 TBS. green pepper
1 1/2 c. cooked rice	

Combine in bowl:

3/4 tsp. salt
 1 c. mayonaise
 1 1/2 c. cream of chicken soup
 1 TBS. lemon juice

Mix and stir into other ingredients .

Put into buttered baking dish and sprinkle with grated cheese bread crumbs or potatoe chips)

Bake at 350° for 30 min. or until bubbly and golden brown.

STRAWBERRY JELLO SALAD (DIXIE)

1 large bowl cool whip
 1 small pkg. strawberry jello
 1 pkg. frozen strawberries

1/2 box cottage cheese

Nuts (Optional)

Fold ingredients into cool whip. Let set. Is better if sets a few hours.

or

- 1 large Cool Whip
- 1 small lemon jello
- 1 cup canned Pineapple
- 1 cup cottage cheese

KARMA SORENSON'S RED, WHITE, & GREEN XMAS SALAD

2 pkgs. lime jello	1 c. pineapple juice
5 cups hot water	(1 med. can pineapple
4 cups cold water	drained, use juice)
2 pkgs lemon jello	1 8 oz. pkg cream cheese
1/2 c. miniature marshmallows	(Philadel
1 c. heavy cream whipped	
2 pkgs. cherry jello	1 c. salad dressing

Dissolve lime jello in 2 c. hot water. Add 2 c. cold water. Pour in pan. (chill until partly set.)

Dissolve lemon jello in 1 c. hot water in top of double boiler. Add marshmallows and stir to melt. Remove from heat. Add 1 c. drained pineapple juice and cream cheese. Beat until well blended and stir in pineapple (Cool slightly. Fold in whipped cream and salad dressing. Chill until thickened. Pour in layer over lime jello.

Dissolve cherry jello in 2 c. hot water add 2 c. cold water. Chill until syrupy. Pour over pineapple layer. (chill until firm.

CHEESE & PINEAPPLE SALAD (Karma's)

1 c. sugar
1 c. pineapple (drained
Juice of 2 lemons (bring to boil)

Soften 1 envelope of unflavored geletin in $\frac{1}{2}$ c. cold water (use pineapple juice and make up the rest to make $\frac{1}{2}$ c). Add to hot mixture. (lemon juice). Let set until nearly firm. Add 1 c. grated cheese and 2 c. whipped cream. *in Philadelphia Cream Cheese*

CHRISTMAS SALAD

1 large pkg. red jello
Cranberries
Nuts
Celery
Apples
Pineapple

ORANGE JELLO SALAD (Very good) Relief Soc

1 large package orange jello
1 small can crushed pineapple
1 small can mandarin oranges

Set. When set top with 1 pkg. lemon pie filling, which has been cooled and whipped with 1 c. whipped cream. Garnish with shred cheese on top.

CARROT & PINEAPPLE SALAD

Orange Jello
grated carrot
crushed pineapple

JELLO SALAD

Jello (raspberry)
can of fruit cocktail

LIME JELLO SALAD

3 pkgs. lime jello
5 or 6 apples cut up
4 bananas cut up

1 small can pineapple
(crushed)
Cut up nut meats

MOLDED ORANGE CRUNCH SALAD (Karma's)

1 pkg. orange jello
1 c. boiling water
1 c. orange juice

1 pt. creamed cottage
 $\frac{1}{4}$ c. almonds
1 can mandarin orange
cheese sections, drained

Dissolve gelatin in boiling water, stir until gelatin is dissolved. Cool. Add orange juice and chill in refrigerator until the consistency of unbeaten egg whites. Gently fold in drained orange sections and toasted slivered almonds.

Pour into ring mold. Chill until well set. Unmold on lettuce and fill center with cottage cheese.

CRANBERRY JELLO SALAD

2 pkgs. black cherry jello
1 pkg. raspberry jello
 $1\frac{1}{2}$ can whole cranberry sauce
 $1\frac{1}{2}$ c. crushed pineapple
nuts
celery (optional)
apples (optional)

MARSHMALLOW JELLO SALAD

1 pkg. jello
1 can fruit cocktail

2. ~~z~~. water
1 c. miniature marshmallows

Dissolve jello in water. When partly set, add fruit cocktail and marshmallows, mix together well, or add marshmallows to cover top.

WHIPPED CREAM FRUIT SALAD

Apples
Pears
Pomegranits
Pineapple

Nuts
Whipped cream
Sugar
Peaches (Optional)

Cut up all fruits, add sugar to whipped cream and blend into ingredients.

FRUIT SALAD (Vanetta- Hospital)

Very good

- 1 lb. small marshmallows
- 1 can mandarian oranges or
- 1 can fruit cocktail
- 1 handful cocoanut
- Bananas
- 1 can pineapple chunks
- 1 small carton sour cream

Can be made just prior to serving (if so leave off juice or just add enough to make right consistency. Or can make the night before and let marshmallows soak in juices, then

add sour cream just before serving.

(Jello)
SET STRAWBERRY SALAD JELLO

Very good

- 1 Large package strawberry jello
- 1 pkg. frozen strawberries.
- Bananas
- Top with whipped cream or cool whip.

CHRISTMAS JELLO SALAD (Ellen)

- Lime Jello
- Pineapple
- Pomegranate
- Celery
- Nuts

ORANGE JELLO DELIGHT (Pebble)

2 small pkg orange jello

1½ c. hot water.

1 small can undiluted frozen orange juice

1 small can undrained crushed pineapple

1 can mandarin orange slices undrained (Optional)

Let set up.

TOPPING

Instant Lemon pudding using 1½ c. milk & fold in some
kool whip. Sprinkle grated cheese on top (optional)
(blue cheese)

LEMON JELLO SALAD (E+hyl George)

2 pkg. lemon jello

2 c. very hot water

2 c. 7 up or sprite

2 large bananas

2 c. crushed pineapple
(drained)

1 c. miniature marshmel

Set.

TOPPING

2 T. flour mixed with ½ c. sugar

1 egg (beaten)

2 c. pineapple juice

Cook until clear & thick. Cool. Add 1 c.
whipped cream. Spread over jello.

RASPBERRY SALAD (MerriLee- Hospital)

3 1/2 c. boiling water

3 pkg. raspberry jello

2 pkg. frozen raspberries

2 cans crushed pineapple

1 c. crushed walnuts

whipped cream

Combine boiling water with jello. Thaw raspberries, a
add to jello. Add pineapple and nuts. Let set in
fridge. Serve with kool whip, topping.

ORANGE PARTY SALAD (Wendy)

Bring 1 lb. can frozen orange juice to boil with enough water to equal 4 c. Add 2 small pkg. orange jello. Set solid. Beat in 1 c. whipping cream and fold in. Add 1 c. drained fruit cocktail & 1 can mandarin oranges & 2 c. small marshmallows.

JELLO SALAD LINDA HAFEN

12 oz. kool whip
1 large orange jello
1 large can pineapple (15 oz.)
1 carton cottage cheese
ground up nuts



POMEGRANATE SALAD*

4 c pomegranate seeds
2 diced apples
2 diced bananas
2 c. whipped cream
1/2 c. chopped walnuts

Prepare fruit. Fold in whipped cream and serve. Pomegranate seeds add flavor and color to any fruit salad.

**For more information on pomegranates and their usage, come to the Extension Office.*

CHICKEN MACARONI SALAD

- 9 c. COOKED CHICKEN
- 2 c. Macaroni shells (Uncooked)
- 8 c. celery
- 8 c. red grapes, halved
- 1 qt. Mayonaise
- 2 c. sour cream
- $\frac{1}{4}$ c. lemon juice
- $\frac{1}{4}$ c. sugar
- $1\frac{1}{2}$ t. salt

2 c. Cashews

Combine ingredients & Chill

CHICKEN SALAD

- 3 cups chicken chunks
- 1 $\frac{1}{2}$ cups diced celery
- 2 cups grapes
- 1 cup mandarin oranges
- 1 cup chopped green onions
- $\frac{1}{2}$ cup slivered almonds
- $\frac{1}{2}$ cup mayonaise
- $\frac{1}{2}$ cup sour cream
- 1 teaspoon salad supreme

Put all together and toss lightly.

Mexican Green Salad (From Lael Lovell - Nov. 1975)

- 1 onion
- 4 tomatoes
- 1 head lettuce
- 4 ounces shredded cheese
- 8 oz French or 1000 Island Dre.
- Hot sauce to taste
- (Can add 1 ch. avacado)

Toss together above ingredients

Crunch and add 1 6 oz package corn or taco chips (Freetos)

- Brown 1# hamburger)
- 15 oz drained kidney beans)
- $\frac{1}{2}$ (or more) tsp. salt)

Simmer together 10 min.

Mix together and serve.

MACARONI SALAD (Colleen Bentley)

Macaroni (cooked)

Can add any of a variety of things such as:

pickle relish

tuna

minced onion

salt & pepper

salad dressing

prepared mustard

Sweet pickle juice

minced celery

cucumber

tomatoes

boiled eggs

cheese, lettuce, etc.

POTATO SALAD (Wendy)

9 Potatoes

~~10~~

10 eggs

1 bundle green onions

1/8 c. sugar

1/4 t. salt

1 T beau Morde

1/2 t. MSG

1/2 t. white pepper

1 t. garlic powder

1/2 T. mustard

(Erma Sandberg)

COLE SLAW

Cabbage

Carrots

Apple

Pineapple

Shred cabbage, carrots, dice apple, pineapple. Make dressing of salad dressing, sugar, celery seeds, and thinned with pineapple juice.

DELICIOUS FRUIT SALAD

- 1 small carton sour cream
 - 1 cup pineapple tidbits
 - 1 cup small marshmallows
- Mix together and put in refrigerator ov

- 1 cup orange quarters
- 1 cup flaked coconut
- a few maraschino cherries

overnight.

LICKIN' GOOD SALAD

- 1 pkg. lime, lemon or orange Jell-o (I used orange)
- 1 cup boiling water
- 1 large pkg. softened cream cheese
- 1 pkg. Dream Whip or cream, whipped
- 1 small bottle maraschino cherries--drained and chopped)
- 1 No.2 can drained crushed pineapple
- $\frac{1}{2}$ cup chopped nuts
- 1 cup miniature marshmallows

Dissolve Jell-O in water: chill until syrupy. Blend cream cheese and Dream Whip; add cherries, pineapple, nuts and marshmallows. Add to Jell-O--mix. Chill overnight or until set. Yield: 8-10 servings
(I used 1 small Cool Whip instead of the Dream Whip)

Favorite Ambrosia Salad

- 3 seedless oranges, peeled and cut into bite-size pieces
- 2 cups fresh pineapple chunks
- 1 banana, sliced
- 1 tablespoon lemon juice
- $\frac{1}{2}$ cup flaked coconut
- $\frac{1}{2}$ cup whipping cream
- 1 tablespoon powdered sugar
- $\frac{1}{4}$ cup mayonnaise

Combine oranges and pineapple. Drizzle lemon juice on banana slices; add to oranges and pineapple. Sprinkle with coconut. Mix lightly. Whip cream and sweeten with powdered sugar; fold in mayonnaise. Mix lightly with fruit mixture. Makes 6 servings
(Add $\frac{1}{2}$ cup miniature marshmallows, if desired.)

Dixie Salad

Original Version:

Mix equal amounts of :

raisins

diced apples

diced soft shelled almonds

sweet pink pomegranates (not red tart)

Mix with enough sweetened whipped cream to moisten thoroughly. Serve immediately.

DIXIE SALAD (Erma Sandberg)

Bananas
Apples
Pomegranates
Pineapple
Raisins
Nuts
(Marshmallows)

Make topping like for 7 up jello salad only don't use egg
Use proportions to pineapple juice you have from the
pineapple you use. Mix this mixture with Kool Whip for
dressing for salad

24 hour SALAD (Erma Sandberg)

2 cans mandarin oranges or fruit cocktail
2 cans pineapple tidbits
1 cup miniature marshmallows
1 cup coconut
1 c. whipping cream

If desired before serving, add bananas.

BEAN SOUP (Dixie)

3-5 cans of beans- 1 can pork & beans, others: green beans, kidney beans, northern beans, navy beans etc. Place beans in large pot.

Add 3/4 c. catsup

1/4 c. brown sugar

2 T vinegar

1 t. salt

1 t. worchestershire sauce

1-2 t. mustard

1-2 lbs. hamburger, browned and drained

1/2 lb. bacon-browned & crumbled

1-2 t. minced onion

Pepper to taste

Bratten's Clam Chowder

2 cups diced potatoes

1 cup diced celery & juice from 1 can clams

1 cup diced onion

(just cover with water and boil until tender - approximately 20 minutes)

In large pan, combine 3/4 cup butter and 3/4 cup flour. Cook for a few minutes. Add 1 quart of 1/2 and 1/2, and cook (stirring with wire whisk) until thick and smooth.

Add above cooked vegetables and 1 (or 2) cans of minced or chopped clams.

Also add, salt, pepper, 5 tsp. lemon juice & 1/2 tsp sugar.

FRESH TOMATO SOUP (Homespun)

5 # tomatoes or 4 qts or 25 5omatoes or 3 qt juice

2 c. water

1 c sugar

2 T mixed spices Oregano, basil, bay leaf,,parsley,pe

2 large onions

1 stalk celery

Boil -simmer 2 hrs. Seive it. Crisp 5 pieces of bacon
Add 2 T. flour to bacon drippings. Add to above. Heat serve.

Simmer all ingredients until flavors have blended (about 1 hour).

Can bake in oven like baked beans also.

POTATO SOUP (Verlyn Beal)

3-4 potatoes, cube and cook in 2 qt. water
1 large onion (cook in oil until transparent)
cook bacon until crisp (in small pieces)
salt & pepper to taste
canned milk
1 T. cornstarch with water for thickening
pad butter

BROCCOLI SOUP (Verlyn Beal)

Cook broccoli in small flowerettes, add
cornstarch to thicken, canned milk, salt &
pepper, butter, put cheese on top.

(Carole Hayes)

QUICK VEGETABLE SOUP

1 can consomme soup
1 can tomato soup
(Meatballs rendered) Flavor to taste.
Frozen or canned carrots
sliced potatoes
sliced onions.

Optional--Worcestershire sauce, garlic, green pepper

Can serve over rice, etc.

Cook bacon, onion, celery and carrots in heavy
saucepan. Add potatoes, water and salt. Cover and
cook gently until the potatoes are done. Add corn,
cream, butter and potato flakes and heat through.
Do not boil.

me exclusive recommendation of teachers,, counse

Cook until thick and of desired consistency
takes 4-5 hours. May need to add more sugar
and ketchup spice to right taste.

For Seasoning may also have
whole cloves
garlic

Soup Bowls

1 loaf Rhodes™ bread dough, thawed but still cold
1 egg, beaten

Cut loaf into thirds. Form each third into a ball. Place on baking sheet sprayed with non-stick cooking spray. Brush with egg. Cover with sprayed plastic wrap. Let rise until double in size. Remove wrap and bake at 350°F for 25 minutes or until golden brown. Cool and slice off top. Hollow out bread and fill with favorite dip, chili or soup.

For larger bowls cut loaf in half.

POTATOES (MASHED)

Cook potatoes & mash adding butter, cream cheese & sour cream. Serve mashed, no topping

Simmer all ingredients until flavors have blended
(about 1 hour).

Can bake in oven like baked beans also.

POTATO SOUP (Verlyn Beal)

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1 large onion (cook in oil until transparent)
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salt & pepper to taste
canned milk
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Frozen or canned carrots
sliced potatoes
sliced onions.

Optional--Worcestshire sauce, garlic, green pepper

Can serve over rice, etc.

CREAMY BROCCOLI SOUP

10 oz. frozen chopped broccoli
2 garlic cloves, halved
1 med. onion, chopped
15 oz. no fat chicken broth
2 T lemon juice
1 c. no fat sour cream
 $\frac{1}{2}$ c. skim milk
 $\frac{1}{2}$ t. ground nutmeg

Salt & Pepper to taste

Place broccoli, garlic, onion, and 2 T chicken broth in a microwave safe dish. Microwave cover

on high until onions are soft (10-12 minutes), s
stopping once to break up the frozen broccoli,
Put the vebgtables, lemon juice and remaining
broth in a blender; puree. Blend in sour cream,
milk, and seasonings. Chill. Serve topped with
optional croutons or grates parmesan cheese.

(.9 gram fat)

CORN CHOWDER

4 slices bacon, cut finely
1/3 cup green onion, diced
1/2 cup celery, diced
1/2 cup carrots, finely diced
3 cups potatoes, diced
3/4 teaspoon salt or may substitute garlic salt to taste
1 cup boiling water
1 cup boiling chicken broth
1 16-ounce can creamed corn
1 15-ounce can whole kernel corn
2 cups half and half
2 tablespoons butter
1/4 cup potato flakes

(over)

KETCHUP

1 bucket tomatoes

1 onion

Add small amount of water, boil until completely cooked. Run through sieve.

To juice add:

2/3 T salt

1/6 c. sugar

few grains cayenne pepper

2/3 T paprika

2/3 t. cloves

2/3 t. cinnamon

1/3 t. ground mustard

2/3 t. celery seed or salt

2/3 t. all spice

Ketchup spice

2 c. Vinegar
3

BEEF VEGETABLE HAMBURGER SOUP (the way I make it)

1 lb. (or less) HAMBURGER
 8 cups carrots ^{2 qt.}
 8 cups potatoes ^{2 qt.}
 3-4 cups celery
 4 onions
 1 green pepper (optional)
 cloves garlic (optional)
 2 T. parsley
 1/4 kettle water
 2 T. salt
 1/4 T pepper

or Canned Diced tomatoes
 (4) 8 oz. cans tomato sauce
 16 oz. frozen corn
 16 oz. frozen vegetables
 2 t. sugar
 1 large bay leaf crushed
 2 t. worchestershire sauce
 6 whole allspice
 1/4 c. pearl barley
 1/4 c. rice
 1/4 c. macaroni
 2-3 shakes Italian Seasoning

Add more water early on if needed. Boil together and simmer about 1 hr, or until vegetables are tender.

HEARTY BEEF VEGETABLE SOUP

1 GREEN PEPPER, DICED
 1 1/2 lbs. lean ground beef
 3 onions chopped
 2 ribs celery, diced
 1 qt. water
 2 med. carrots, pared & diced
 5 potatoes, pared and diced
 1 T. salt or to taste
 pepper to taste
 1 T (or more) parsley flakes
 1 can (no 2 1/2) tomatoes
 1 can (No. 303) whole kernel corn, undrained
 1 can (no 303) kidney beans, undrained
 1 can (no 303) lima beans, undrained
 1 can (6 oz) tomato paste
 In heavy 6 qt kettle brown ground beef. Add onion, green pepper, & celery & cook till tender, 5 min or more. Add remaining ingredients, cover and simmer until vegetables are tender. Makes 12 hearty servings, or about 1 gallon of soup.

CHEESE SOUP

1 head cauliflower
 1 onion chopped
 3 or 4 stalks celery (Rin)
 3 or 4 potatoes cut up
 2 carrots cut up
 1 cup butter
 3/4 cup flour
 1 quart 1/2 and 1/2 or whole milk or 2% milk
~~JAN~~ Cheese whiz

Make whitesauce with butter and flour, adding milk gradually. Simmer vegetables until tender, and mash until of consistency of mush. Add vegetables to white sauce. Add medium sized jar cheese whiz. Salt and pepper to taste.

ALL AMERICAN HAMBURGER SOUP

Louise Stirling

- | | |
|-------------------------------|------------------------------|
| 1-1½ lb. hamburger | 2 c. potatoes, cubed |
| 3 med. carrots, diced | 2 T. minced parsley |
| ½ c. diced celery | 1 t. sugar |
| 2 c. canned tomatoes or juice | 2 med. onions, chopped |
| 2 T. minced green pepper | 1 large bay leaf, crushed |
| 1 garlic button, chopped | 1 t. worchestershire sauce |
| 1½ qt. water | 6 whole cloves |
| 3½ t. salt | ¼ c. raw rice |
| Pepper | ¼ c. pearl barley |
| | frozen peas, corn, green bea |

Put all ingredients in a large kettle, bring to boil and simmer several hours with lid on.

ALL AMERICAN HAMBURGER SOUP (by Marlene Carpenter)

- | | |
|--------------------------|--------------------------------------|
| 1 to 1½ lbs hamburger | pepper to taste |
| 3 med. carrots (diced) | 2 TB. minced parsley |
| ½ cup celery | 1 tsp. sugar |
| 2 cups potatoes, cubed | 1 med. onion, chopped |
| 2 cups canned tomatoes | 1 lg. bay leaf, crushed |
| 2 TB minced green pepper | 1 tsp. worchestershire sauce |
| 1 garlic button, chopped | 1 to 2 tsp. allspice |
| 3½ tsp. salt | ½ cup rice, barley, or acini de pepe |
| 1½ qts. water | 1 beef bouillon cube |

Put all ingredients in large kettle. Bring to boil and simmer with lid on.

HAMBURGER SOUP (From Nancy, April 1975)

- | | |
|--|----------------------|
| 1½ cup hamburger | Pepper |
| 3 med. carrots, diced | 2 c. potatoes, cubed |
| 2 TB minced parsley | 1 bay leaf |
| ¾ cup diced celery | 1 tsp. Wor. Sauce |
| 1 tsp. sugar | 1½ qt. water |
| 2 c. canned tomatoes
(cut or bledned) | 6 whole allspice |
| 2 med. onions, chopped | 2½ tsp. salt |
| | ¼ c. raw rice |
| | ¾ cup mararoni |

Cook hamburger, pour off grease. Cook all ingred. sev. hours with lid (can add ¾ cup satsup)

Hamburger

Hamburger Stew (Diane Burton) Served at the RS Birthday dinner:

- | | |
|--|--|
| 1 lb. Hamburger browned with onion | 2 bay leaves |
| 1 med. onion, chopped | 1 garlic clove, diced |
| 2 cups potatoes, diced | 1 Tbs. Worcestershire sauce |
| 3 med. carrots, diced | 1-1/2 qt. water |
| 1 Tbs. dried parsley | 6 whole allspice |
| 3/4 c. diced celery | 1-1/2 tsp. salt |
| 1 Tbs. sugar | 1/8 tsp. pepper |
| 1 qt. tomatoes, diced (stewed tom. are good) | 1/4 c. barley pearls or rice (I prefer barley) |
| 1/4 green bell pepper, diced | 5 beef boullion cubes |

Cook for about 1 to 2 hours on simmer or until carrots are cooked. It can be eaten at this point like a slightly thickened texture so you can thicken with the product of your choice. I used but can also use reg tapioca. Makes approx. 10 servings.

Terrific Tuscan Vegetable Soup

One 15.5-ounce can cannellini or other small white beans, preferably low-sodium, drained and rinsed

1 Tb. olive oil

1/2 large onion, diced (about 1 cup)

1 medium carrot, diced (about 1/2 cup)

2 stalks celery, diced (about 1/2 cup)

1 small zucchini (about 1/2 pound), diced (about 1 1/2 cups)

1 clove garlic, minced (about 1 tsp.)

1 Tb. chopped fresh thyme or 1 tsp. dried

2 tsp. chopped fresh sage or 1/2 tsp. dried

1/2 tsp. salt, plus more to taste

1/4 tsp. freshly ground black pepper, plus more to taste

4 cups low-sodium chicken or vegetable broth

One 14.5-ounce can no-salt-added diced tomatoes, with their juices

2 ounces baby spinach leaves (2 cups lightly packed), chopped

1/3 cup freshly grated Parmesan cheese (optional)

In a small bowl, mash half of the beans with a masher or the back of a spoon; set aside.

Heat the oil in a large soup pot over medium-high heat. Add the onion, carrot, celery, zucchini, garlic, thyme, sage, salt and pepper, and cook, stirring occasionally, until the vegetables are tender, about 5 minutes.

Add the broth and tomatoes and bring to a boil.

Add the mashed and whole beans and the spinach leaves; cook until the spinach is wilted, about 3 minutes more.

Serve topped with the Parmesan, if desired.

Yield: 6 servings

Per serving: 143 calories, 20g carbohydrates, 8g protein, 4g fat (0.5g saturated), 5g fiber, 0mg cholesterol, 323mg sodium

Contributing editor and registered dietitian ELLIE KRIEGER is host of Food Network's Healthy Appetite, which airs on the Cooking Channel. Her most recent cookbook is Comfort Food Fix: Feel Good Favorites Made Healthy.

ALL-AMERICAN HAMBURGER SOUP

- | | |
|----------------------------|-----------------------------|
| 1 to 1 1/2 lbs hamburger | pepper,* |
| 3 med. carrots (diced) | 2 tbs. minced parsley |
| 1/2 C. celery " | 1 tsp. sugar |
| 2 C. potatoes, cubed | 2 med. onions, chopped |
| 2 C. canned tomatoes | 1 lg. bay leaf, crushed |
| 2 Tbs. minced green pepper | 1 tsp. worcestershire sauce |
| 1 garlic button, chopped | 6 whole allspice |
| 1 1/2 qts water | 1/4 C. rice or barley |
| 3 1/2 tsp. salt | |

Put all ingred. in large kettle, add water, bring to boil and sim

CREAM OF BROCCOLI SOUP

- 1 lb. broccoli, washined, peeled and cut in pieces
- 1 Qt. water
- 2 Tbs. onions

Cook until crispy tender. Put into blender, blend until mixed.

Make Roux of: 1/2 cube margarine or butter
1/2 C. flour

Stir constantly, do not scorch.

Add 1 Qt. milk and stir until smooth.

Add 1/2 tsp. nutmet

2 Tbs. instant chicken bouillon

1/4 tps. pepper

Mix thoroughly, then add the broccoli mixture.

DO NOT BOIL. Remove from heat

Put into serving bowls and sprinkle 1 Tbs. grated cheese each serving.

CREAM OF BROCCOLI SOUP

- 1 lb. broccoli, washed, peeled, cut up
- 1 qt. salted water
- 2 TB. onions

Cook until crispy tender. put into blender, blend until mixed.

Make Roux of: 1/2 cube margarine or butter
1/2 cup flour

Stir constantly. Do not scorch.

Add: 1 qt. milk, stir until smooth

Add: 1/2 tsp. nutmeg

2 TB instant chicken bouillon

1/4 tsp. pepper

Mix thoroughly, then add the broccoli mix.

DO NOT BOIL. Remove from heat.

Put into serving bowls and sprinkle

1 TB grated cheese on each serving.

CREAM OF POTATO SOUP

- 8 slices bacon (cooked crisp
& crumbled)

8 large potaatoes (diced)

1 large onion (finely diced)

4 cups water

1 tsp pepper

1 to 4 tsp salt (to taste)

pinch of basil (optional)

2 cans creamed corn

2 cans evaporated milk

Simmer first 6-7 ingredients until tender. Add cream corn and milk.

Country Potato Soup

3 cups diced, pared raw potatoes
 $\frac{1}{2}$ cup diced celery
 $\frac{1}{2}$ cup diced onion
 $1\frac{1}{2}$ cups water
 2 chicken bouillon cubes
 $\frac{1}{2}$ tsp. salt
 2 cups milk
 1 cup (8 oz.) sour cream
 2 tbsps. flour
 1 tsp. chopped chives

Cover; cook until vegetables are tender, about 20 minutes. Do not overcook potatoes; they should be just tender, not mushy.

Add one cup of milk and heat.

In medium bowl mix sour cream, flour, chives and remaining one cup milk.

Gradually stir sour cream mixture into soup base. Cook over low heat, stirring constantly, until thickened.

Yields 6 cups.

In a large saucepan combine potatoes, celery, onion, water, bouillon cubes and salt.

POTATO OR CLAM CHOWDER

2 (6 $\frac{1}{2}$ oz.) cans minced clams and juice
 1 c. chopped onion
 1 c. diced celery
 2 c. diced potatoes
 $\frac{3}{4}$ c. butter

$\frac{3}{4}$ c. flour
 1 qt. half & half
 $1\frac{1}{2}$ tsp. salt
 Dash of pepper
 $\frac{1}{2}$ tsp. sugar

Drain juice from clams and pour over vegetables in medium saucepan. Add enough water to barely cover and simmer over medium heat until potatoes are tender (about 20 minutes). In meantime, melt butter; add flour. Blend and cook a minute or two. Add cream. Cook and stir until smooth and thick, using a wire whisk. Add *undrained* vegetables and clams. Heat through. Season to taste.

Jewel Snow

CORN CHOWDER

8 slices bacon
 4 Tbsp. chopped onion

4 medium large potatoes, cubed
 1 to 2 small carrots, cubed

Fry bacon light brown; remove from pan and take out 2 tablespoons fat. Add vegetables and almost cover with water. Let simmer until vegetables are tender. Add 2 cans of corn (either whole kernel or creamed) with liquid. Add 1 can evaporated milk and crushed bits. Heat thoroughly, but don't boil. *Inexpensive, but very good.*

Carol Snow
 2 lb. Stew Meat / 1 qt. Milk
 2 c. Potatoes
 2 c. Carrots
 2 c. Celery
 1 onion
 2 T. Stew Seasoning
 2 T. Juice (shar)

1 can Cream Mushroom
1 can Cream of Tomato
2 C. water
Cook in each Pot all night
about 4 hrs.

SPAGHETTI AND MEAT BALLS (Tana)

~~For Sauce~~ For Sauce

3 cans tomato paste
9 cans water
2 cloves garlic (minced)
about 2 t. salt - flavor to taste & (pepper)
1 bay leaf
Simmer 1½ to 2 hr.

For Meat Balls

Fry 2 lb. hamburger, ½ lb. sausage. (crumbled). Fry sausage first (need no grease). Mince 1 clove garlic with meat, salt pepper.

Add meat to sauce and simmer 1½ hr. add cooked spaghetti.

Spaghetti

2 lb. Hamburger
Brown Hamburger. add 1 can
tomato sauce

3 oz. Cream Cheese
1 can water
1 T Honey

Chicken with cornstarch

Simmer 5-10 min
mix sauce with
Spaghetti & serve

SLOPPY JOES

1 LB. HAMBURGER
1 CAN CHICKEN GUMBO SOUP
2 Tb. prepared mustard
½ onion chopped
1 Tb. ketchup
½ tsp. salt
pepper

Brown onions, then add meat and brown. Add other ingredients and simmer for 30 min.

SPAGHETTI AND MEAT BALLS (Tana)

~~For Sauce~~ For Sauce

3 cans tomato paste
9 cans water
2 cloves garlic (minced)
about 2 t. salt - flavor to taste & (pepper)
1 bay leaf
Simmer 1½ to 2 hr.

Add ½ t. oregano
6 cloves (whole)
1 dash cinnamon
hunk butter (optional)
to sauce during the last half
hour of cooking.

sausage. (crumbled). Fry
(e). Mince 1 clove garlic
1½ hr. add cooked

Spaghetti

2 lb. Hamburger
Brown Hamburger. Add 1 can
tomato sauce

3 oz. Cream Cheese
1 can water
1 T Honey

Chicken with cornstarch
Simmer 5-10 min
mix sauce with
Spaghetti & serve

SLOPPY JOES

1 LB. HAMBURGER
1 CAN CHICKEN GUMBO SOUP
2 Tb. prepared mustard
½ onion chopped
1 Tb. ketchup
½ tsp. salt
pepper

Brown onions, then add meat and brown. Add other
ingredients and simmer for 30 min.

7 Layer Cookie Bar

submitted by Carol Goddard



- 1 cube butter
- 2 c, graham cracker crumbs
- 1 c, chocolate chips
- 1 c, butterscotch chips
- 1 c, coconut
- 1 c. nuts
- 1 can sweetened condensed milk

On large cookie sheet spread graham cracker crumbs. Drizzle melted butter over top. Then layer all the other ingredients in order and drizzle canned milk over top. Bake at 350° for 35 mins.

Sunshine Cake

Sibmitted by Marian Hansen

- 1 pkg. yellow moist cake mix
- 2 eggs
- 2 sm. cans mandarin oranges

Drain oranges saving juice. Measure 1 ¼ cups of juice. (do not exceed). Beat cake mix, orange juice and eggs together. Pour into a 15x10 greased jelly roll pan and bake at 350° for 20 min.

Frosting

- 1 pkg. vanilla pudding
- 1 lg. container cool whip
- 1 can crushed pineapple

Mix pudding according to directions. Fold in cool whip and drained pineapple. Frost cooled cake and refrigerate.

“I’m an outgoing cook.....I’m going out.”

Texas Sheet Cake

Submitted by Geraldine Stirling

2 cubes Margarine

1 c. water

4 Tbls. Cocoa

2 eggs beaten

½ c sour cream or buttermilk

1 tsp. vanilla

2 c. flour

2 c. sugar

½ tsp. salt

½ tsp. baking soda

1 tsp. cinammon

Bring to boil, margarine, water and Cocoa, stirring to prevent lumps. Cool this a little and then pour over dry ingredients which have been sifted into a large bowl. In another bowl put eggs, sour cream and vanilla. Add to chocolate mixture and mix well. Pour into greased and floured jelly roll pan 11x17 and bake for 20 mins. at 350° Frost with recipe below while still warm.

1 box powdered sugar or more

1 tsp. vanilla

1 cube margarine

1 c. chopped nuts

4 Tbl. Cocoa

6 Tbl. Milk

Bring Margarine, cocoa and milk to boil, stirring to prevent lumps. Add powdered sugar, vanilla and nuts. Mix well and pour over cake while still warm..Don't remove cake from pan before icing.

Chocolate Chip Oatmeal Cookies

Submitted by Terri Perkes

1 c. sugar **1 ½ c. brown sugar** **1 lb. margarine**

4 eggs **2 tsp. baking soda** **2 tsp. vanilla**

½ tsp salt **4 c. oatmeal** **2 Tbl. Hot water**

4 c. flour **1 pkg, choc. Chips** **nuts if desired**

Cream sugar, marg, and eggs until fluffy. Add water and dry ingredients. Blend and add oatmeal, nuts and chips. Drop by spoon and bake at 350° 10 min. Don't overcook.

"Eat Dessert First.....for Life is Uncertain"

Whole wheat flower bloom

(Elmer Fraunce)

- 1- 10 c. wheat flour
- 2- 4 c. unbleached flour
- 3- $\frac{1}{2}$ c. bran
- 4- $2\frac{1}{2}$ tb. salt
- 5- $\frac{3}{4}$ c. shortening
- 6- 1 c. potato flakes
- 7- 4 tb. dry yeast + $\frac{1}{2}$ c. warm water
+ 2 ts. sugar (needed to activate yeast)
Stand till bubbly.
- 8- 1 c. apple sauce
- 9- 3 beaten eggs
- 10- 1 c. honey dissolved in 5 c. warm
milk or water.

Method: mix dry ingredients together, add shortening & mix as for pie crust. Make a well in center of flour mixture, add items 8-10 - mix well - then add yeast. Make a sponge, beat well with hands, then gradually fold in flour - add extra ^{warm} liquid as needed. Knead until very smooth & dough is "springy." Cover with towel, rise till double in bulk in warm place - 75° to 80° - punch down, weigh out dough & ^{loaves} put in well greased bread tins. Let

(bushman F. and 3)

till double in bulk & bake
350° for 1 hour. Place on cool-
ing racks & brush with
margarine.

Frosting

6 Tbsp. Cocoa

$\frac{1}{4}$ C. margarine

2 C. powdr. Sugar

$\frac{1}{4}$ C. milk

$\frac{1}{2}$ tsp vanilla

Zucchini Brownies

$\frac{1}{2}$ C. oil	$1\frac{1}{2}$ tsp. baking Soda
$1\frac{1}{2}$ C. Sugar	1 tsp. Salt
2 tsp. Vanilla	2 Cups. Zucchini
2 C. flour	$\frac{1}{2}$ C. walnuts
$\frac{1}{2}$ C. Cocoa	

Mix oil, sugar, vanilla. Combine flour, Cocoa, Soda & salt. Stir into sugar mixture. Fold in Zucchini & walnuts. Spread in 9x13" Pan. Bake 350° 25-30 min →